

NOV 18 1924

How Much Do You Lose on Claims, Mr. Packer? Some tips on pp. 21-22

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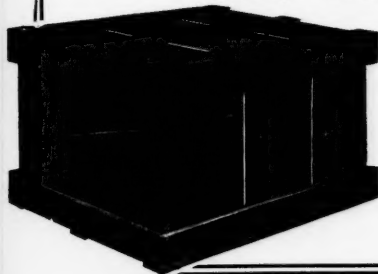
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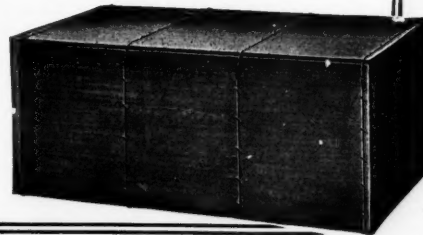
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What Retailer Found When He Made Test on Cow Beef See page 52



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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

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No. 20

"Sell Right" Also Means "Ship Right"

Evils and Losses Which Result From Claims Caused by Packer's Carelessness in Shipping Products

Many packers regard claims in their business as a necessary evil. They provide help to take care of them, save as much from the shipments involved as possible—and let it go at that!

But is this the right way to handle the matter?

A Claim Department may be necessary, but it should consist of a very small force. **The real saving comes in reducing claims to a minimum by educating help all along the line, from the salesman securing the order to the man finally routing the car.**

Such education should be given with a view to eliminating every type of mistake and carelessness which ultimately results in claims.

Orders should be carefully taken, transmitted, transcribed and filled. Every precaution should be exercised regarding the car, its loading, icing, re-icing and routing.

"Swat the Claim!"

So Says a Traffic Man Who Has Analyzed This Evil.

Editor THE NATIONAL PROVISIONER:

It has been of great value to the packing industry to read the recent discussions in your columns on "What's the Matter with the Packing Industry?" "Buy Right," "Sell Right," etc.

The constructive effect of these discussions cannot be overestimated, as the very fundamentals of the business have been under scrutiny.

There is no business but what profits by a frank discussion of its evils, errors and weaknesses. Evidence of each of these has been shown to exist, and it is thought to be important to look into these three points in the indictment, with a view of eliminating some part, however small.

Greatest Evil is Claims.

In this search we find that the greatest evil, from the standpoint of dollars and

High-class employees on all this work may cost a little more, but they will be a paying investment in the long run.

Extreme precautions in all of these steps are made doubly necessary, because in a large percentage of the cases the shipper has no representative at the point of destination to receive the car, and to know just exactly the condition of the meats it contains.

An unscrupulous consignee has a great advantage over the shipper, and can cost him hundreds of dollars as a result of a minor bit of carelessness. And where poor judgment has been exercised by irresponsible employees the packer loses heavily indeed!

A man long connected with the traffic problems in the meat industry sets forth in the following letter some of the principal causes of claims and loss to packers. The amazing conclusion drawn from his article is that **all of these losses are avoidable.**

frequency—and the least excusable—is claims. A few moments' study will astound one to find the number of heads from which these claims spring, and **NOT ONE CAUSE IS EXCUSABLE.**

The most important fundamental of any

business is Sales. All else rests on Sales.

Of what value are sales if claims take the profit? Therefore, let's **SWAT THE CLAIM!**

Some Causes of Claims.

Analysis of the common word "claim," as understood by the meat industry, will show that they spring from

- a—Mistakes in transmitting orders.
- b—Mistakes in transcribing orders.
- c—Mistakes in filling orders.
- d—Mistakes in shipping orders.
- e—Inadequate precooling of cars, or use of improper cars.
- f—Improper stowing, over-loading, no circulation.
- g—Improper or insufficient instructions for re-icing in transit.
- h—Improper routing; shipping via a route that cannot give service.

There isn't a valid reason, outside the "human element," for a single dollar loss from any of these causes. Not 10 per cent of the total loss on these points can be recovered from either customer or railroad.

Don't Follow Simple Rules.

I have made very close observation for some time past, particularly of the claims arising when shipping or transportation might be involved. The conclusion reached is that most of the money lost can be charged to violation of the simplest rules. These rules are not stressed—they are not even considered, much less followed!

The result has been losses instead of profits, controversy with the trade and loss of customers, and—a point not given enough consideration—the tendency to create the feeling that goods from certain houses always come in bad order, and a claim is half made before arrival.

Here are few of the things I have seen:

Starting Shipments Wrong.—Orders shipped on Saturday and days prior to holidays for arrival next day, without thought as to whether customers considered arrival on a holiday. Regardless of how sold, the shipper invariably stands the loss.

No Refrigerator Service.—Fresh meats,

Whose Fault Is It?

Mr. Packer:

Have you analyzed the cause of claims made against you?

Do you know just what is costing you hundreds and thousands of dollars annually in the form of claims?

Do you realize that this entire loss is due to carelessness on the part of someone—often your own employees?

Get after this loss and wipe it out of your business.
Swat the claim evil!

intended for refrigerator car service, shipped on days when service was not scheduled. This is 99 per cent suicide!

Fresh Meat in Hot Weather.—Carloads of fresh meat loaded into cars for a long trip in hot weather, where a little study of the pre-cooling service would show anybody with cooler room experience that fresh meat would not stand up. Carriers nowadays are going into this feature very carefully before claims are paid. **Ordering a precooled car from the railroad does not place 100 per cent liability on the railroad.**

Improper Car Inspection.—Fresh meats loaded into cars for long trips, in hot weather, where ordinary inspection would show the car offered by the carrier was inadequate. It is the packer's duty to make a reasonable inspection of cars offered. The ordinary fruit or dairy car is not insulated as heavily as the regular beef car. The answer is obvious, regardless of a partially successful record in the past.

Poor Loading.—Straight and mixed cars of fresh meats loaded in hot weather for long trips so heavily that circulation could not be expected from the weight or character of packages and methods of stowing. No good cooler-room man would store stuff in his box without circulation, nor overtax the amount of refrigeration produced.

Poor Routing.—Cars of fresh meat shipped long distances over roads that could not give the proper schedule between receiving points.

Inadequate Icing Instructions.—Re-icing instructions on bill of lading wholly inadequate as to proper and sufficient places to re-ice, as well as character of instructions for ample protection of fresh meat.

Don't Blame the Salesman.

No salesman living can make a showing for the house that either does not know how or negligently ignores the common rules of shipping. Shipping is nothing more or less than the delivery of a sale, preliminary to a collection.

The all-important function of collecting cannot be carried out if the delivery is not perfect, regardless of the basis on which the sale was made—as we know to our sorrow. Instead of a collection we have a controversy, and most of the time an enemy.

Serious thought must be given to the fact that in the case of less-than-carload lots and express shipments the average packer has no one at the other end when the goods arrive. Only with the larger houses, and then not at all points, does the packer have anyone at the delivery point in the case of carloads.

At Mercy of the Receiver.

This leaves the packer without information, except as reported by the receiver.

When controversy arises your carload of meat is usually hundreds of miles away. It is not to be expected that the shipper's side of the case will be made for him. He is not there to protect himself, and he has no representative to look after his interests.

Some of the worst abuses in the meat trade have grown up as a result of this situation. The packer who ships is always

the loser. It is his own fault if he continues to submit to this situation.

Let him wake up, and "Swat the Claim!"

Yours truly,

TRAFFIC OBSERVER.

[EDITOR'S NOTE.—This constructive article on the claim evil will be followed by others on the sealing of cars, the icing of cars, etc., all important points in eliminating claims.]

MAKE SHIPPERS BEAR BURDEN.

Attention is called to a traffic rule which the railroads propose to change in a way which it is claimed will put an added burden upon shippers of perishable freight.

An interested reader of THE NATIONAL PROVISIONER writes about it as follows: Editor THE NATIONAL PROVISIONER:

With reference to perishable freight docket reported on page 37 of your issue of October 11th, we beg to advise that there will come before the present session of the National Perishable Freight Committee an item of importance to shippers of dairy freight.

Under rule 630-G of Perishable Protective Tariff No. 2, shippers are entitled to use an individual car for one consignee and one destination, on a basis of 15,000 pounds at the L.C.L. rate, the rate to include icing.

This Perishable Rule, previously carried in Trunk Line Carriers' Icing Tariffs and Exceptions to the Classification, has always allowed carload service at less than carload rates on this quantity of freight.

We understand the carriers have taken the stand in a great many instances, and have refused to pay claims on account of the fact that individual packages were not marked as less-than-carload shipments should be, and they were entitled to assess the carload rate and minimum plus icing.

In order to bring this about, they have changed the wording of this particular rule, in supplement No. 31, rule 630-G, so as to make this rule applicable to less than carload shipments, rather than shipments at the less than carload rate.

In order to amplify the meaning, at the present meeting of the committee they intend to incorporate in rule 630 a provision making it incumbent upon the shippers to mark each package. Not only is time and

expense involved, but they are seeking to do away with the individual car service and to permit themselves to load other shipments in the car—and practically to throw the burden of maintaining a scheduled refrigerator car service, as provided in rule 610, entirely upon the shippers.

WILSON ON THE RADIO.

Discussing the meat industry in its relation to the public, Thomas E. Wilson, president of Wilson & Co., and vice-chairman of the National Live Stock and Meat Board, broadcasted over the radio on Wednesday night, November 5, a talk on "The Heart of a Great Industry."

In the course of his talk Mr. Wilson pointed out the great service performed by the meat industry which, measured by the volume of its sales, is one of the largest manufacturing industries in the world.

"It pays between five and six million dollars daily to the producers of the United States for their livestock," said Mr. Wilson, "and sells \$5,000 worth of meat and other products during every minute of every working day. It processes ten million tons of meat and lard yearly, and gives employment to nearly two hundred thousand men."

Among many other interesting points of Mr. Wilson's talk, attention was called to the fact that the live stock and meat industry is the source of many medicines which are used in ministering to some of the most serious afflictions of mankind.

Mr. Wilson summed up by saying that the livestock and meat industry is an indispensable part of our civilization, and an industry of vast importance in our economic structure.

E. F. DOLD LEAVES DETROIT.

Edward F. Dold, president and general manager of the Detroit Packing Company, Detroit, Mich., has severed his connection with that firm, due to differences with his board on matters of policy. Stockholders of this company are largely Michigan farmers. His resignation was accepted at a recent meeting of the board of directors.

Mr. Dold is well known in the packing industry. He is a son of the late Jacob Dold, founder of the Jacob Dold Packing Co., Buffalo, N. Y., with which concern he was connected for many years. Three years ago he went to the Detroit Packing Co. as general manager, and later was elected president.

Under Mr. Dold's direction one of the most modern packing plants in the country was built, and an enviable reputation for Detroit packinghouse products was established in the trade. His future plans are not announced.

MEAT INSPECTION CHANGES.

Recent meat inspection changes are reported as follows by the U. S. Bureau of Animal Industry:

Meat Inspection Granted.—White Provision Co., Howell Mill Road, Atlanta, Ga.; Piedmont Sausage Manufacturing Co., 322 N. 9th St., Clinton, Ind.; August Young & Son, Laconia St., Lexington, Mass.

Meat Inspection Withdrawn.—Inspection was withdrawn from the Collins Packing Co. (only) a subsidiary of the Brighton Dressed Meat Co., Boston 35 Mass.

*Conducts slaughtering.

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Meat Trade Around the World

Animal Slaughter in Mongolia and Primitive Methods in Use at That Far-Away Supply Base

V—The Mongolian Casings Industry

By Dr. Jacques Maguette.

[EDITOR'S NOTE.—This is the fifth of a series of articles to appear from time to time in the pages of THE NATIONAL PROVISIONER describing the meat industry in various parts of the world. The first told of a meat plant in Berlin; the second of the modern meat packing enterprise at Batavia, Java, Dutch East Indies; the third described the meat supplies of Mongolia; the fourth showed the modern meat packing plant of the U. S. Government at the Isthmus of Panama.

This article is the second of two prepared by a Far Eastern expert who is a native of Mongolia. It gives an interesting insight into the sources of some of our casings supplies from abroad.]

Kalgan, Mongolia, August 25, 1924.

The assembling of representatives of American and German firms in different parts of Manchuria and Mongolia for the purpose of buying up casings proves that Chinese and Mongolian casings have taken a permanent position on American and German markets.

Before the war interest in casings exports was confined principally to German firms like Ferdinand Zalm and Viust & Co. During the war the number of cattle decreased, especially in those countries prominent as suppliers of animal products, like Australia and New Zealand. This obliged those who were formerly interested in the gut industry to look for new markets.

The casings industry is one of the most profitable of those connected with the handling of animal products, if it is placed on a rational basis as a by-product. But it becomes one of the most costly and unsanitary if the gut is not saved and properly handled.

The largest call for animal casings is of course in the sausage factories. Another

large field is cheese factories, where some cheeses are made with an air-tight covering. Other uses are the manufacture of instrument strings, surgical ligatures, etc. Gut is used also in the perfumery business as an air-tight membrane, etc.

the export of gut in that country amounted to 345,265 pickuls (5,750 Eng. tons), while of this amount 269,818 pickuls (4,500 Eng. tons) were exported to Germany for the sum of 2,130,548 gold rubles.

Russian Casings Exports.

If we were to compare the export of gut during the former years and the export of the year here mentioned, we would find a marked increase in the latter. The following shows the export figures in five-year periods: 1903-1907, 234,000 pickuls (3,800 Eng. tons); 1908-1912, 314,000 pickuls (5,200 Eng. tons).

We speak of the Russian gut export because the Siberian gut is included in it. Moreover, Mongolian gut was chiefly sent through Siberia, and was even called



SHIPPING SHEEP CASINGS FROM MONGOLIA.

Here are 700,000 rings of sheep casings on the shore of Lake Salsan, waiting for shipment to the nearest point on the Trans-Siberian Railway.

According to information given by Barkoff it is evident that this product had quite an important place in Russian interior trade. Thus during the year 1913

'Siberian gut.' Therefore in looking at the Russian export it will become evident that a large part is of Mongolian origin. Properly-prepared casings always found



SLAUGHTERING AND MEAT TRANSPORTATION METHODS IN THE FAR EAST.

AN OPEN-AIR MONGOLIAN SLAUGHTER HOUSE.

Casings may be seen in the baskets, while balance of offal is on the ground.



SHIPPING OVER TRANS-SIBERIAN RAILWAY.

Frozen meat dumped at track-side ready for loading. Air temperatures make this possible.

a ready market, and it is important to note that the demand was always greater than the supply. This was so because Russia was never able to prepare sufficient gut in its factories.

The chief buyer, as before said, was Germany. This is explained by the fact that almost all preparation of gut in Russia and Siberia was under German management. They had almost complete control of most of the largest and best-organized packing plants, and had their agents in the less important ones, thus monopolizing the business.

One of the assets of their factories was their high grade of production.

The Situation in Mongolia.

Turning to Mongolia, we see that though it is purely a cattle-raising country, yet, as a supplier of animal products up to the present time it has taken a very secondary position. On first looking at the matter this may seem queer, for the amount of cattle slaughtered, especially in the districts of Urga, Ulasutai and Kobdo, is quite large.

The explanation is simple, since the Mongolians without thought for their value throw all casings away as superfluous waste.

Very often in my numerous visits to Mongolia I saw immense piles of guts in different places which the dogs and wild beasts had not as yet had time to eat up. These in the warm spring weather spread a sickening odor of decomposing flesh for miles around. Often the nomadic Mongolians, while roaming near the border between Siberia and Mongolia, when butchering their cattle sold this waste for practically nothing to the Russian casings dealers.

The casings from the larger cattle were sold at a price of 10 to 15 gold kopecks per head (about 5 to 7½¢ gold.) This was such a cheap price that the fat alone obtained from this gut covered it and the cost of preparing. The very same gut, bought for practically nothing, was sold on the foreign markets at 80 kopecks (40¢) per head. This will show what a gold mine Mongolia was for the gut industry.



CARRYING FROZEN MEAT TO STORAGE.

The weather in Mongolia in winter makes the refrigeration problem a simple one.

The number of animals in Mongolia in recent years is shown in the following figures: 7 million cattle, 13 million sheep, etc. Allowing 20% average annual slaughter for cattle, and 25% for sheep, etc., it comes to 1,400,000 head of cattle and 3,250,000 sheep, goats, etc.

Casings Supplies in the Country.

Taking the amount of prepared gut from 5 head of cattle and 15 others like sheep and goats, we find it comes to 54 Russian pounds, which shows the annual output of gut to be 607,000 Russian pounds. Of this not less than two-thirds is thrown away as waste.

From this we see that Mongolia is able to export a very large amount of gut, and if properly organized and divided up among the different markets would no doubt greatly influence the prices of this product.

It would be interesting to note how much of the export of Mongolia going through Russia is simply called Russian export. At the same time Mongolian animals in many places are larger and more productive than Russian, chiefly from the Southwestern districts bordering Turkestan, where the average weight of a ram is 2½ to 3½ pickuls, or 100 to 135 pounds.

Quality of the Casings.

Of course it must be understood that the quality of casings varies greatly, this depending on the pasture. As we approach the East and Southeast, we get quite remarkable gut. It is equal to that of Orenburg and Tashkent in quality, and to that of New Zealand in size.

Of course the gut from such large animals is remarkable in size and length, being from 33 to 37 meters long, and is very valuable in the market.

It is interesting to note the primitive way of preparing gut in Mongolia.

The factories are simple tents, without any special arrangement. In them are tables on which the gut is cleaned, buckets or basins for washing, a table for salting, and beside it a barrel into which the prepared gut is packed; and finally, a few baskets.

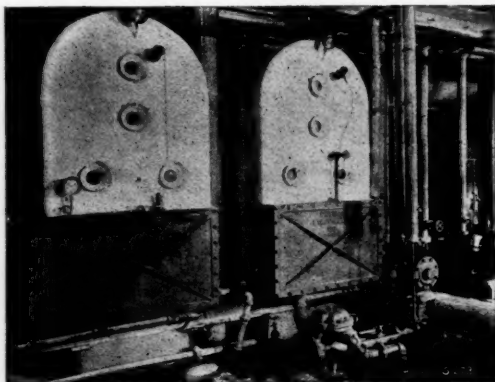
How Casings Are Prepared.

The preparation of the gut is as follows: The newly-received gut is cleansed of excretions. Then they are let down, in bundles tied to strings, into water for two or three days, to cause the inner and outer mucilage to separate from the gut. After that they are divided up among the workers, who each have a place at the tables.

In order to clean the gut the worker puts it into a basin or bucket which stands under the table, and then stretches it over the narrow board, and scrapes it

(Continued on page 47.)

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Packers' Sales Practices

It has been said that selling is the
world's greatest profession. It is doubt-
ful if many salesmen think of their means
of livelihood as a profession, but the right
point of view soon makes it just that very
thing.

Everything in the packing industry must
be sold. First of all, the packer and his
business must be sold to the public, so
that he will have the confidence of the
people in his business and the product he
manufactures. In this field of selling the
executives are the chief operators.

After this comes the salesman of pack-
inghouse products. It is his success and
the methods he employs to accomplish
that success to which much thought must
be given. Perhaps no other phase of the
industry is worthy of so much serious and
continued thought.

Similar methods must necessarily obtain
in the disposition of products, as a similar
commodity, manufactured in similar fash-
ion from the same kind of raw product
and sold for the same purpose, cannot vary
widely in methods of disposition.

Each packing company has developed its
own methods of selling, and they are
necessarily somewhat like those of every
other company. Each recognizes that im-
provement is possible. They need to get
together and discuss their general prob-
lems, and find out just where improve-
ment can be made.

There is no danger of collusion. Packers
are too jealous of their secrets of selling
to give them to their competitors, and let
them run away with some of the business
in their territory. But the best funda-
mentals of selling and of handling sales-
men very properly can be discussed and
laid out.

In this, as in all other problems com-
mon to a given industry, the solution lies
in getting together and talking it over, to
the ultimate advantage of the industry it-
self, and to those consuming its product.

The departmental session devoted to
branch house and car route selling prin-
ciples, held at the 1924 annual convention of
the Institute of American Meat Packers,
was a step in the right direction. It
should be developed to cover every kind
of selling within the industry, and a
definite set of good practices adopted for
the benefit of all.

When this is done, each packer can bring
his selling practices up to standard, and
add such little touches as he finds neces-
sary to meet conditions in his territory.

A code of ethics and a set of selling
principles are just as necessary for the
packing business as they are for any other
industry. If it is proper for the U. S. De-

partment of Commerce and the U. S.
Chamber of Commerce to develop business
codes for all industries, it is just as proper
for the meat industry to develop its own.
And much more creditable!

Cutting Out the Waste

The beginnings of a standardization in
the packing industry, reported on at the
recent convention of the Institute of
American Meat Packers, bring to mind the
efforts in this direction of Secretary of
Commerce Herbert Hoover.

Realizing that great waste occurs as a
result of lack of standardization—or sim-
plification, as Secretary Hoover prefers to
call it—the Department of Commerce has
been active in setting on foot a movement
that would greatly simplify methods with-
in a given industry.

It was Mr. Hoover's idea that here was
a great opportunity for service by the gov-
ernment to American industries. With this
in mind he established a Division of Sim-
plified Practice within his department.
This serves as a centralizing agency in
bringing together producers, distributors
and consumers, when requested by these
groups, to assist in their efforts to elim-
inate waste in production and also in dis-
tribution.

Recognizing the fundamental economic
truth that the surest way to greater pros-
perity and higher standards of living lies
in the elimination of all avoidable indus-
trial wastes, many groups have made ac-
tive efforts to bring this about, with al-
most unbelievable success.

The meat packing industry offers a great
field for simplification. The standardiza-
tion of lard containers is the first step in
this direction. Innumerable other places
in the industry—containers, equipment,
raw product, etc.—lend themselves to im-
provement through standardization.

If the movement had the hearty support
of all packers they would find that after
the plan was actually in operation great
savings would be effected.

Every new movement requires some
real or fancied sacrifice, but when the
value of the new simplified practice move-
ment is fully realized, the advantages will
so far overshadow any initial expense in-
volved that packers will wonder why they
were so long in getting around to such a
forward step.

The packing business, standing near the
forefront of American industries, can
make a still greater contribution than it
has to the nation's service in advancing
the living standards of the people, by
adopting practices which will narrow to
an even smaller margin the cost of sup-
plying the nation's meat.

PRACTICAL POINTS FOR THE TRADE

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Right and Wrong Sausage

Here is a sausage-maker who has no particular curing formula, but cures "by guess."

And if the sausage meats are not fully cured, he goes ahead and stuffs and smokes just the same.

And then he wonders why his bologna and frankfurts turn gray and green, and why the product is tough and lacks a good color!

No wonder he needs help! He says:

Editor The National Provisioner:

Referring further to our former inquiry concerning bologna and frankfurts turning gray and green. We note you desire further information concerning our curing and handling methods.

We use no particular curing formula for curing meats. We take about 3 lbs. of salt and 10 oz. of saltpetre and one-half lb. of sugar per hundred pounds of meat.

For frankfurts and bologna we chop the meat one day ahead. We mean to say that the meat is salted then, and has only one day's time for curing. At times we find some meat is not thoroughly cured, so we smoke the sausage slowly at the beginning to get the proper color.

Is this advisable, or should we cure the meat for a longer time before chopping and stuffing? Our method appears to make the sausage tough, and it is more difficult to get a good color in the smoke-house.

Will appreciate your sending us a standard curing formula for sausage meat.

The inquirer is using 3 lbs. of salt, 10 oz. of saltpetre and 8 oz. of sugar in his curing formula for sausage material.

Curing Formula.—The salt and sugar is about in line, but he is using an excessive amount of saltpetre. The following curing formula (per 360 lbs. fresh meat) should be adopted as a standard:

- 10 lbs. salt
- 2 lbs. sugar
- 12 oz. saltpetre
- 2 gals. No. 2 ham pickle per tierce (must be sweet)

The inquirer should discontinue his present practice of using meats that are cured only one day. The formula here given calls for 5 days in open tierces at a temperature of 36 to 40 deg. Fahr.

Curing Method.—Cure each class of product separately, grinding the fresh meats through the 1-inch plate of hasher before adding the dry ingredients.

After grinding the fresh meat, weigh off 360 lbs. of fresh meat ground through 1-inch plate and put in mixing machine, adding the salt, sugar and saltpetre, which should be thoroughly and evenly mixed before using. Then mix for about 2 minutes to insure an even distribution of the cure through the meat. Then place in an open tierce and put in the cooler, pouring the two gallons of No. 2 ham pickle over the top of the meat in the tierce. Be sure ham pickle is sweet.

If for any reason the meat is not used at cured age, 5 days, then place a tight head in the tierce to exclude air, and carry at a lower temperature to check the cure until used.

If particular attention is paid to the meats going into cure, to see that they are in good condition, and if these suggestions

are followed to the minutest detail, there should be no further trouble with discolored product. You will also notice a decided improvement in the flavor of your sausage.

Sausage Making Costs

The following inquiry is from a small packer and sausage maker in the West:

Editor The National Provisioner:

Could you tell me the average cost of making sausage in a small modern plant? I would like to get at a way to figure it per man employed.

Our meat is delivered to us boned, fresh. We cure it and manufacture about 3,000 lbs. per day. We employ 4 men, besides the foreman.

What we want to get at is an idea of what the cost is to put the product in cooler ready to be packed. Our cost now is a fraction below 1c per pound, by adding 2 more men in packing room to pack in cartons and wrap hams, etc. We want to know if our cost is too high.

The inquirer states that his cost is now a fraction below 1c per pound. This is very low, and one of the lowest costs that can be made in a small plant.

Evidently the bulk of product in this plant is large rather than medium or small sausages. We do not believe that in a plant the size of the one indicated this cost could possibly be improved. Indeed, the cost per pound indicated is about what plants operating on a large scale are able to do.

Curing S. P. Meats

More money is lost in poor curing than in almost any other line of meat manufacturing.

Too many curers operate on the "by guess and by gosh" plan—and then wonder what's the matter with their meats!

In the old days the best curing formulas were kept under lock and key, and there was supposed to be some mysterious power in them.

Today the best curers all know the best methods, and there are no secret formulas. The secret is in the intelligent use of the standard formulas.

Standard formulas and full directions for curing sweet pickle meats have been published by THE NATIONAL PROVISIONER. Subscribers can obtain copies by sending in the following coupon, accompanied by 2-cent stamp:

The National Provisioner:
Old Colony Bldg., Chicago, Ill.
Please send me copy of formula and directions for "Curing S. P. Meats."

Name

Street

City

Flavor in Oleomargarine

A subscriber in the East, who is a manufacturer of oleomargarine, writes for information as follows:

Editor The National Provisioner:

Would like to get some information as to why oleomargarine sometimes takes on a fishy taste a day or two after it is made, and what means should be taken to prevent this.

Here are two answers, one from a superintendent and one from a chemist. The superintendent says:

It is rather unusual for oleomargarine to take on a fishy taste a day or two after the product has been made, unless it has been exposed to outside odors. These are quickly absorbed by either oleomargarine or butter, and the fishy taste results.

However, oleomargarine sometimes shows a fishy taste as a result of bacterial action in the milk used. It is also possible that you are using milk that carries this fishy flavor, due to the cows having been fed fish meal or some prepared feed containing fish meal. Any strong-smelling feed will be quickly reflected in the taste of butter and milk.

If you are certain that the milk is all right, and exercise care in the handling of the product so that it is not exposed to odors, you should have no difficulty with a fishy taste.

A Chemist's Explanation.

The chemist says:

There is quite a difference of opinion regarding what constitutes a "fishy" flavor. A flavor which one person might call fishy might be designated by another as "metallic" or "tallowy."

This flavor in oleomargarine might be caused by the acid in the churning milk being too high, or unclean equipment, especially metal equipment, which is not properly tinned, or by oils which have become old, or by overheating oils in the melting process.

A fishy flavor which becomes noticeable immediately after the product is made is undoubtedly due to high acid in the milk, or metal equipment which is not properly cleaned or properly tinned.

The remedy, of course, is to keep the acid sufficiently low in the milk and to see that all equipment is clean.

Even equipment which shows untinned surfaces exposed may be safely used in case it is properly cleaned with a hot solution of sal soda or soda ash. It is necessary to see, however, that every trace of oil is removed from the surface when the equipment is shut down for the night, as this flavor develops very strongly over night.

In the Hide Cellar

What are the temperature requirements in the hide cellar? How do temperatures affect shrinkage? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

Points on By-Products

By-product methods and by-product savings—particularly in greases and tallows—was the topic of discussion at the November meeting of the Central Ohio Meat Packers' Association, at Dayton, O., on November 8.

It was a typical "round-table" meeting, and proved the practical value of such get-together gatherings and talks. The attendance was the largest since the association was formed last summer, and the enthusiasm was great as a result of the work the organization is doing.

The meeting was held at the Dayton Chamber of Commerce, with president Elmer J. Focke in the chair. The speaker of the evening was Vice-president J. H. Wurmle, of the Chemical & Engineering Company, Chicago.

Mr. Wurmle, who is a packinghouse operating expert with wide experience, preferred to follow the question-and-answer method. The result was that he got the packers present to talking about their own problems, as based on conditions in their own plants, and the results were much more practical than a general discussion would have been.

The subjects discussed are summarized briefly by THE NATIONAL PROVISIONER for the benefit of others than those who attended the meeting:

Catch Basin Skimmings.—The handling of catch basin skimmings was a topic discussed very thoroughly, covering the conditions each packer operated under. It was the prevailing opinion that quite a number of houses were getting entirely too many skimmings and fats in their catch basins, which could be handled more successfully by trapping at the source.

Especially was this true where the catch-basins were located a long distance from the departments proper. It was recommended, where the catch basins are quite a distance from the tank room, it is a profitable proposition to install a blow tank.

Type of Catch Basins.—The proper type of catch basins was the next topic, and all agreed that the new mechanical types of basins which are widely advertised are far superior to the old types as used by most packers.

The new types are sanitary, easily cleaned and do not give the products a chance to deteriorate as rapidly as the old type of catch basins, which consisted of a series of baffles arranged for under and overflows.

On the new types, the solids are disposed of continually; these solids in the old type basins are trapped by the baffles, causing them to decompose and increase

Make Right

A packinghouse foreman with a lot of practical experience has been visiting a number of pork packing plants recently.

He kept his eyes open—and what he saw was a lot!

He will tell what he saw in THE NATIONAL PROVISIONER, and will draw some practical conclusions. There will be "Don'ts" and "Do's" all the way from the shackling pen to the curing cellars.

Watch for "The Foreman."

the free fatty acids in the skimmings.

To Keep Down Free Fatty Acids.—To keep free fatty acids in tallows and greases at a minimum, it is necessary to have all raw materials handled promptly before rendering. The raw materials should also be well washed.

In drawing off the rendered tallows or greases (wet rendering), a small interceptor should be used between the rendering tank and storage tanks to prevent tank water from getting into the storage tanks.

Where it requires quite a time to accumulate sufficient tallow or grease for shipment, the tierced product should be carried in a cool temperature to prevent an increase of the f.f.a. content, as tallows and greases stored in high temperature will cause an increase in the free fatty acids after the product is tierced.

Floater in Lard Tanks.—The question of floaters in lard tanks was brought out by several small packers, and it was recommended where the volume did not warrant a floater line for drawing off, it would prove profitable to skim the floaters from the heads of the tanks immediately after the tank was run off. This prevents the floaters being dropped with the tankage, and they can be settled out in a tierce and re-cooked as edible product.

Evaporating Tank Water in Small Plants.—The fact was brought out that small plants not having a surplus of exhaust steam could not afford to evaporate their tank water on a profitable basis, investment on equipment, labor, etc., being taken into consideration.

Saving Hog Hair.—One small packer inquired if it was profitable to save hog hair at the present market values. After a thorough discussion it was agreed it is profitable to coil dry and bale hog hair at the present time. It all depends on the demand and market price for the dried hair, of course.

Cooking Minced Ham

A firm of pork packers in the Middle West writes as follows:

Editor The National Provisioner:

Please give us a cooking schedule on minced ham, 4-6, 6-8, 8-10, 10-12, 12-14, 14-16 av.

The only schedule we find says 3½ to 4 hours at 150 deg., which is all right on medium bladders. But we have trouble in trying to use large and extremely small bladders.

We have noticed some minced ham sausage flavored with pimento cooked in the flat boiled ham retainers.

Would a minced ham cooked in a flat retainer take a different schedule than a minced ham of the same weight cooked in its natural round shape?

Following is a schedule for cooking minced hams:

4/6 av.	2½ to 3 hrs.	150 to 155°
6/8 av.	3 to 3½ hrs.	150 to 155°
8/10 av.	3½ to 4 hrs.	150 to 155°
10/12 av.	4 to 4½ hrs.	150 to 155°
12/14 av.	4½ to 5 hrs.	150 to 155°
14/16 av.	6 to 6 hrs.	150 to 155°

Cooking in Flat Retainers.—Minced ham cooked in a flat retainer will not require as much time to cook as the standard product. The fact that the product is pressed into the retainer reduces the size considerably, and it does not take the length of time for the hot water to penetrate to the center of the meat. You should be able to reduce your cooking time 30 to 45 minutes at equal cooking temperatures.

Minced Sausage with Pimento.—Following is a formula for minced sausage flavored with pimento:

- 25 lbs. boneless chucks
- 55 lbs. beef trimmings
- 40 lbs. 85% lean pork trimmings
- 10 lbs. beef or pork hearts
- 20 lbs. pork trimmings

150 lbs.

Seasoning:

- 3 lbs. salt (if meats are fresh)
- 8 oz. granulated sugar (if meats are fresh)
- 3 oz. saltpetre (if meats are fresh)
- 4 oz. pepper
- 6 one-half lb. cans pimento.

What are the formulas for various canned soups? How are they prepared and processed? Ask the BLUE BOOK, the "Packer's Encyclopedia."

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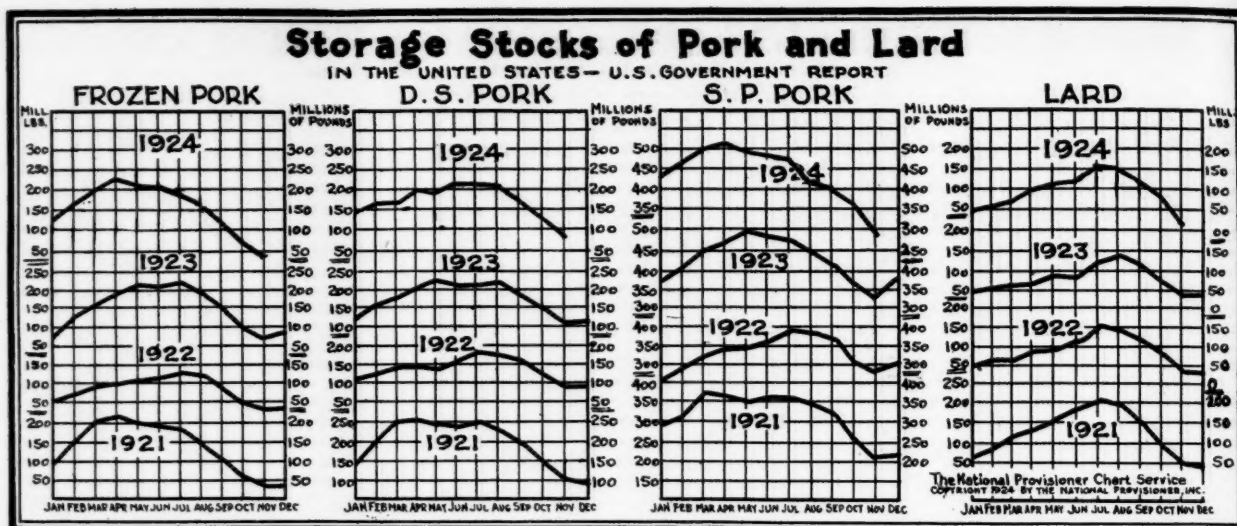
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This chart in THE NATIONAL PROVISIONER MARKET SERVICE series shows stocks of provisions and lard in storage in the United States on the first of each month, up to and including November 1, with comparisons for the same period in 1923, 1922 and 1921.

Stocks of provisions and lard have continued their rapid seasonal decline during October. Stocks of frozen pork are lower than at the same time during the past two years, and are some nine million lbs. lower than the five-year average on November 1.

Lard stocks have been heavily drained the last two months, declining more than 40,000,000 lbs. in September and more than 50,000,000 lbs. in October. Stocks on November 1 were 15,000,000 lbs. lighter than the five-year average on that date. This fact, coupled with the probability of lighter hog runs, will be one that the careful packer will watch closely.

Stocks of D. S. meats fell off sharply and are some 65,000,000 lbs. lighter than the five-year average. This is undoubtedly due to a continuation of the demands made by the South.

During October, more than 65,000,000 lbs. of S. P. meats were withdrawn from storage, but in spite of these heavy inroads, stocks on November 1 were heavier than the five-year average on that date.

STOCKS IN COLD STORAGE.

The figures on which the above chart is based are as follows, in pounds:

	Frozen pork	S. P. pork	D. S. pork	Lard
Jan. ...	93,900,000	294,993,000	144,097,000	59,319,000
Feb. ...	150,394,000	316,328,000	202,909,000	83,540,000
Mar. ...	208,880,000	376,371,000	251,893,000	117,090,000
Apr. ...	219,994,000	367,353,000	255,390,000	128,614,000
May ...	200,706,000	355,041,000	246,443,000	152,428,000
June ...	194,486,000	346,291,000	240,610,000	181,002,000
July ...	182,163,000	346,346,000	250,752,000	204,301,000
Aug. ...	149,435,000	346,723,000	231,512,000	194,490,000
Sept. ...	163,486,000	320,190,000	200,291,000	149,886,000
Oct. ...	64,682,000	257,245,000	149,975,000	85,115,000
Nov. ...	38,517,000	212,528,000	108,610,000	48,850,000
Dec. ...	37,513,000	221,345,000	96,731,000	42,001,000

	Frozen pork	S. P. pork	D. S. pork	Lard
Jan. ...	51,203,000	282,822,000	111,071,000	47,541,000
Feb. ...	71,722,000	284,487,000	128,080,000	61,202,000
Mar. ...	86,719,000	321,950,000	130,281,000	81,297,000
Apr. ...	98,765,000	347,275,000	145,182,000	86,031,000
May ...	103,907,000	348,304,000	142,030,000	96,055,000
June ...	114,571,000	362,395,000	157,080,000	123,708,000
July ...	128,902,000	391,474,000	186,948,000	154,254,000
Aug. ...	117,903,000	385,902,000	179,856,000	143,084,000
Sept. ...	84,815,000	369,187,000	165,608,000	119,755,000
Oct. ...	46,796,000	313,517,000	122,783,000	75,338,000
Nov. ...	39,688,000	278,811,000	85,771,000	36,750,000
Dec. ...	33,774,000	302,708,000	83,017,000	32,506,000

	Frozen pork	S. P. pork	D. S. pork	Lard
Jan. ...	72,778,000	377,107,000	121,126,000	48,808,000
Feb. ...	120,196,000	412,806,000	155,922,000	56,266,000
Mar. ...	154,377,000	451,279,000	178,024,000	59,101,000
Apr. ...	180,115,000	469,130,000	206,429,000	66,743,000
May ...	213,224,000	490,119,000	227,728,000	85,251,000
June ...	210,945,000	482,073,000	214,453,000	84,530,000
July ...	217,074,000	473,569,000	217,802,000	123,896,000
Aug. ...	195,002,000	449,441,000	212,716,000	143,378,000
Sept. ...	148,753,000	413,798,000	191,711,000	115,890,000
Oct. ...	88,715,000	367,374,000	140,974,000	72,608,000
Nov. ...	71,940,000	325,455,000	108,850,000	35,225,000
Dec. ...	82,068,000	384,604,000	110,824,000	35,317,000

	Frozen pork	S. P. pork	D. S. pork	Lard
Jan. ...	120,783,000	432,726,000	147,487,000	49,822,000
Feb. ...	165,822,000	468,373,000	168,141,000	56,101,000
Mar. ...	190,428,000	500,058,000	198,145,000	68,537,000
Apr. ...	227,284,000	512,190,000	192,934,000	85,722,000
May ...	215,787,000	500,083,000	191,882,000	102,517,000
June ...	201,728,000	483,372,000	206,009,000	127,949,000
July ...	186,566,000	473,914,000	212,158,000	152,529,000
Aug. ...	164,461,000	443,795,000	202,002,000	150,248,000
Sept. ...	121,816,000	408,028,000	180,127,000	124,676,000
Oct. ...	71,986,000	351,485,000	133,792,000	83,198,000
Nov. ...	42,872,000	285,516,000	81,096,000	31,506,000

What are proper hog cooling temperatures? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

BRITISH PROVISION STOCKS.

(Special Report to The National Provisioner.)

Stocks on hand at Liverpool on November 1, 1924, as estimated by the Liverpool Trade Association, with comparisons for last month and last year are as follows:

	Oct. 31, 1924.	Sept. 30, 1924.	Oct. 31, 1923.
Bacon, boxes	3,359	3,146	18,103
Hams, boxes	2,947	7,463	1,478
Shoulders, boxes	131	800	1,308
Lard (P.S.W.) tierces	1,504	1,373	817
Lard (refined) tons	2,380	3,542	675

Imports into Liverpool for the month of October:

17,861 boxes bacon, including should-
ers.

9,594 boxes hams.

76,790 cwt. lard.

The approximate weekly consumption of Liverpool stocks is given below:

	Bacon, boxes.	Hams, boxes.	Lard, tons.
October, 1924	5,288	3,183	1,132
September, 1924	6,309	3,814	724
October, 1923	7,568	3,442	1,013

STORAGE STOCKS IN U. S.

The stocks of meat and lard in storage on November 1, 1924, are announced by the U. S. Bureau of Agricultural Economics as follows:

	Nov. 1, '24 lbs.	Oct. 1, '24 lbs.	5-year-av. Nov. 1-lbs.
Beef, frozen	45,782,000	28,599,000	78,715,000
Cured	8,897,000	8,890,000	22,390,000
In cure	12,786,000	9,959,000	*
Pork, frozen	42,872,000	77,986,000	51,053,000
D. S. cured	35,802,000	75,707,000	147,175,000
D. S. in cure	46,194,000	59,935,000	*
S. P. cured	108,414,000	151,070,000	262,271,000
S. P. in cure	177,102,000	200,415,000	*
Lamb and mutton, frozen	3,193,000	2,525,000	13,837,000
Miscel. Meats	57,492,000	57,201,000	61,087,000
Lard	31,566,000	84,198,000	46,888,000

*Prior to 1920 figures for cured meats included those for meats still in process of cure.

LARD AND GREASE EXPORTS.

Exports of lard from New York, November 1 to November 12, were 5,277,969 lbs.; tallow, 330,000 lbs.; greases, 928,000 lbs.; stearine, none.

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ending November 8, 1924, are reported by the U. S. Department of Commerce as follows:

	Hams and Shoulders, Including Wiltshires.	Week ending—	Jan. 1, '24
		Nov. 8, Nov. 1, Oct. 25, to Nov. 1924.	1924. 1924. 8, 1924*
Total	1,000	1,000	1,000
To Belgium	2,709	2,686	3,436
Germany	17	61	4
Netherlands	346	364	391
United Kingdom	31	42	37
Other Countries	31	42	37

	Bacon, Including Cumberlands.	Week ending—	Jan. 1, '24
		Nov. 8, Nov. 1, Oct. 25, to Nov. 1924.	1924. 1924. 8, 1924*
Total	5,191	8,114	5,221
To Belgium	538	450	1,000
Germany	1,209	1,417	1,153
Netherlands	430	363	327
United Kingdom	2,795	4,452	2,924
Other Europe	163	1,239	763
Canada	9	40	5,691
Cuba	6	90	1
Other Countries	41	93	13

	Lard.	Week ending—	Jan. 1, '24
		Nov. 8, Nov. 1, Oct. 25, to Nov. 1924.	1924. 1924. 8, 1924*
Total	9,390	13,728	13,766
To Belgium	390	807	28
Germany	1,905	3,075	6,348
Netherlands	988	979	174
United Kingdom	3,756	4,947	2,576
Other Europe	438	2,574	1,614
Canada	10	216	10,203
Cuba	1,785	1,086	1,783
Other Countries	118	200	427

	Pickled Pork.	Week ending—	Jan. 1, '24
		Nov. 8, Nov. 1, Oct. 25, to Nov. 1924.	1924. 1924. 8, 1924*
Total	328	667	961
To Belgium	11
Germany
Netherlands
United Kingdom	59	197	129
Other Europe
Canada	213	206	146
Cuba	28	33	10
Other Countries	17	46	25

	Hams and Shoulders	Bacon	Lard	Pickled pork
	M pounds.	M pounds.	M pounds.	M pounds
Boston	497	33	693	74
Detroit	706	394	1,063	179
Port Huron	1,224	337	1,438	...
Key West	343	1	448	...
New Orleans	29	11	5,758	30
New York	...	4,395
Philadelphia

*Revised to September 30, including exports from all ports.

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Prices React—Buying More Confident—Hog Movement Liberal—Product Shipments Fair—Exports Slow.

The future market and the hog market have felt the effect of the better feeling regarding commercial and business conditions which developed following the election, and there has been a good recovery in values from the low point. The situation is partly influenced by this on the one hand, and partly by the liberal movement of hogs on the other.

This position is somewhat contradictory. The volume of the hog movement has been very good and recent receipts have been very liberal.

Hog Receipts Smaller.

The movement, however, last week at the principal points showed a marked falling off not only from the previous week but from last year. The arrivals at seven points were only 430,000 against 546,000 the previous week and 636,000 last year, but the rally in hog prices of about 1c a pound from the low point seems to have started another movement of hogs reflected in the liberal receipts for the current week.

The prices prevailing for livestock show a much more satisfactory basis on hogs, notwithstanding the decline from the high point of last month, than for any corresponding week since the war. The average price of hogs for the week was \$9.30 compared with \$7.05 last year. Cattle were also slightly higher than last year, while sheep are slightly lower.

The comparative prices at Chicago the past week for all livestock, and for corresponding weeks in previous years follow:

	Hogs.	Cattle.	Sheep.	Lambs.
Last week	\$ 9.30	\$10.00	\$ 8.40	\$13.75
Previous week ..	8.95	10.30	8.40	13.35
Cor. week, 1923..	7.05	9.65	8.75	12.65
Cor. week, 1922..	8.30	10.10	7.10	13.95
Cor. week, 1921..	7.15	7.50	4.10	8.85
Cor. week, 1920..	13.00	12.10	6.30	12.00
Cor. week, 1919..	14.00	15.50	8.00	14.50
Cor. week, 1918..	17.02	15.10	9.90	14.75
Cor. week, 1917..	17.45	16.90	11.15	16.75
Cor. week, 1916..	9.90	10.15	8.10	11.45
Cor. week, 1915..	6.40	8.65	5.70	8.00
Cor. week, 1914..	7.45	8.90	5.50	8.80
Av. 1914-1923 ..	\$10.85	\$10.85	\$ 7.15	\$12.25

Export Movement Disappointing.

The export movement of product was a little disappointing last week as shown in the comparative statement from the west although the Government report showed a much larger total. The total exports of lard this year have been 828,354,000 lbs. and of bacon 292,648,000 lbs. with hams and shoulders totaling 276,497,000 lbs.

At the present rate of shipments the total exports of lard for the full calendar year will be nearly a billion pounds compared with a little over a billion pounds last year. These exports do not indicate that the advance in prices which began in mid-summer has seriously curtailed the export movement, particularly since the higher prices have prevailed.

Production of lard continues on a fairly good scale as reflected in the hog movement. Although the summer packing of hogs showed a decrease of 2,800,000 compared with last year, the movement as reported by the Bureau of Agricultural Economics at the sixty-seven principal points do not show the same falling off. The receipts as given for the principal stock yards for the nine months this year have been 39,916,000, against 39,273,000 last year, which was a record, up to last year.

The figures this year are making a new high record. The slaughter at these markets was 25,196,000 compared with 25,467,000 a year ago, a decrease of only 271,000 while it has been expected that the movement must decrease heavily or else there will be a great shortage in hogs later.

Figures Do Not Show Shortage.

These comparative figures do not show the shortage predicted by the Agricultural Department in its analysis of the prospective supply. It will be remembered that this forecast indicated a decrease of about 8,000,000 hogs, but it has not developed in the figures for nine months this year compared with last year. Some claims are being made that the weights are such that there is a very material loss in the product.

The last comparative statement of weights

for the last week in October indicated at Chicago a deficit of 9 pounds compared with a year ago, East St. Louis an increase of 9 lbs., Fort Worth an increase of 18 lbs., Kansas City an increase of 14 lbs., Omaha a decrease of 21 lbs. and St. Paul a decrease of 11 lbs. compared with last year. This irregularity of weight is partly a reflection of local feeding conditions in the different sections of the country.

What the conditions will develop in the next month or two in the product market seems to be a question of livestock movement. The distribution of product is certainly very good. This condition was reflected in the first of the month statement at the principal markets. The decrease of 70,000,000 lbs. of meats in the month indicated that the distribution of products both domestic and export, is more than taking care of the production.

Lard Demand Heavy.

The marked decrease in lard was a very pronounced reflection of the demand for lard and the movement out into distribution both export and domestic. The fact that lard is going into distribution at such a rate is attracting quite a little attention in view of the relative price of oil and lard.

Deductions made from the figures of stocks rather tend to indicate that the movement of livestock is not keeping up to the distribution, although a good deal of the speculative enthusiasm in product and hogs which developed last month was suddenly squeezed out of the market by the collapse of the hog and lard values. The recovery of the past week is partly due to a natural reaction from the sharp decline and to the feeling of optimism in all commercial circles.

The advance in the stock market, the tremendous sales of cotton goods reported from New York and New England, the heavy business in the iron and steel industry, the big advance in grain and strength in cotton are all a direct reflection of the confidence in the business and economic conditions, and without doubt this has been a material factor in the recovery in the livestock and product markets. The belief is expressed in a good many circles that enough new business will develop in all lines of trade to mean full employment for labor throughout the country and this will mean persistent and liberal demand for meat products of all kinds.

PORK—The market was quiet but firm, with mess at New York quoted at \$33.25, family \$32.00@35.00, and short clears \$30.00@34.00. At Chicago mess pork was quotable at \$30.00.

LARD was rather irregular with demand only fair; with prime western quoted at 15.55@15.65, middle western 15.40@15.50 city 15¼@15½, refined continent 16¼c, South America 17½c, Brazil kegs 18½c. At Chicago regular lard in round lots was quoted at 17½c over Nov., loose lard 32½c under Nov., and leaf lard at 15c per lb.

BEEF—Demand was fairly good and prices firm with mess at New York \$17.00@18.00, packet \$17.00@18.00, family \$20.00@22.00, extra India mess \$35.00@36.00, No. 1 canned corn beef \$2.35, No. 2, six-pounds, \$15.00, pickled tongues \$55.00@65.00 nominal.

SEE PAGE 39 FOR LATER MARKETS.

Daily Market Service

The DAILY MARKET SERVICE, established to furnish the trade with authentic daily information of market prices and market transactions, is the latest addition to THE NATIONAL PROVISIONER's trade service.

It includes market prices and transactions on provisions; lard, sausage meats, etc., together with daily hog market information, Board of Trade prices, etc. It covers export markets also.

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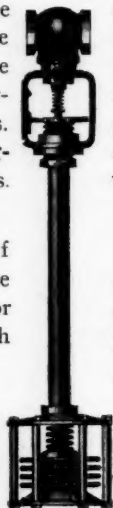
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FEWER SHEEP ON FEED.

Developments to the end of October indicate that there will be fewer sheep and lambs fed for market in the Corn Belt and Western feeding regions combined during the coming winter than were fed last year, according to a statement by the United States Department of Agriculture. The decrease is due to reduced feeding operations in the West. This estimate is based on comparative figures of shipments of feeder stock into the Corn Belt, and upon reports of special investigations made in the West.

In the Corn Belt, not including western Nebraska, indications are that the number fed this year will be about the same as last. From July 1 to the later part of October the shipments of feeders into the Corn Belt from public markets were just

about the same this year as last, around 1,650,000 head. These were distributed in about the same proportion between the areas east and west of the Mississippi River both years.

The decrease in the number of sheep on feed in the West is due to reduced feeding operations in Utah, Idaho, and California. In Colorado the numbers to be fed will probably be a little larger than last year, northern Colorado having more, the Arkansas Valley about the same, and the San Luis Valley less. Both Wyoming and Montana will feed more sheep and lambs than last year.

In California, there are fifty per cent less lambs being fed by San Francisco slaughters than last year, and fewer are on feed around Los Angeles, and high feed prices are restricting feeding operations elsewhere. Copious rains during the last three weeks have broken the long drought and resulting supplies of green feed may provide adequate supplies of fat California stock several months hence.

NEW YORK MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under federal inspection for New York City, N. Y., are officially reported for the week ending November 8, 1924, with comparisons, as follows:

	Week ending Nov 8	Previous week.	Cor. week 1923.
Western dressed meats:			
Steers, carcasses	7,297	8,098	7,730
Cows, carcasses	1,063	1,446½	997
Bulls, carcasses	261	290	222
Veal, carcasses	10,201	12,713	10,011
Hogs and pigs	25	25	8,037
Lambs, carcasses	19,718	21,857	20,300
Mutton, carcasses	1,920	3,821	5,500
Beef cuts, lbs.	82,107	80,045	171,865
Pork cuts, lbs.	940,141	1,334,976	1,402,866
Local slaughters:			
Cattle	11,313	11,714	10,006
Calves	12,931	13,010	12,447
Hogs	56,034	60,179	61,124
Sheep	51,780	52,361	47,385

PHILADELPHIA MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending November 8, 1924:

	Week ending Nov. 8	Previous week.	Cor. week 1923.
Western dressed meats:			
Steers, carcasses	3,006	2,690	1,894
Cows, carcasses	795	674	591
Bulls, carcasses	279	309	220
Veals, carcasses	2,198	1,508	1,384
Lambs, carcasses	9,734	7,283	5,067
Mutton, carcasses	707	865	1,392
Pork, lbs.	434,627	386,804	515,110
Local slaughters:			
Cattle	2,298	2,485	2,273
Calves	2,367	2,482	1,956
Hogs	18,520	20,286	26,279
Sheep	5,611	7,618	6,335

BOSTON MEAT SUPPLIES.

Receipts of western dressed meats and slaughters under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending November 8, 1924, with comparisons:

	Week ending Nov. 8	Previous week.	Cor. week 1923.
Western dressed meats:			
Steers, carcasses	2,667	2,520	2,171
Cows, carcasses	2,687	2,174	1,771
Bulls, carcasses	42	58	26
Veals, carcasses	1,737	1,299	1,267
Lambs, carcasses	15,692	15,234	12,457
Mutton, carcasses	379	305	679
Pork, lbs.	589,865	640,515	200,484
Local slaughters:			
Cattle	2,757	2,280	2,637
Calves	2,341	2,169	2,169
Hogs	17,901	13,931	27,052
Sheep	6,742	7,513	10,805

EXPORTS OF PROVISIONS.

Exports of provisions from Atlantic and Gulf ports for the week ending November 8, 1924, with comparisons:

	Week ended Nov. 8, 1924.	Week Nov. 10, 1923.	From Nov. 1, 1924. to Nov. 8, 1924.
United Kingdom....	10	10
Continent	150	1,546	150
West Indies	248
Total	160	1,794	160

BACON AND HAMS, LBS.

United Kingdom...	13,540,000	10,692,000	13,540,000
Continent	2,028,000	6,395,500	2,028,000
Total	15,568,000	17,087,500	15,568,000

LARD, LBS.

United Kingdom...	4,412,650	4,438,615	4,412,650
Continent	1,903,525	9,008,230	1,903,525
So. & Cent. Amer.	20,000	124,000	20,000
West Indies	4,940	4,940
Other countries ..	2,604	2,604
Total	6,043,719	13,571,845	6,043,719

RECAPITULATION OF THE WEEK'S EXPORTS.

	From—	Pork, bbls.	Bacon and hams, lbs.	Lard lbs.
New York	160	4,939,000	4,036,719
Boston	725,000
Philadelphia	20,000
New Orleans	20,000
Montreal	9,904,000	1,969,000
Total week	160	15,568,000	6,043,719
Previous week	240	14,411,750	8,073,397
Two weeks ago	715	12,089,000	12,034,628
Cor. week, 1923	1,794	17,087,500	13,571,845

Comparative summary of aggregate exports in lbs., from Nov. 1, 1924, to Nov. 8, 1924.

	1923-1924.	1922-1923.	Decrease.
Pork, lbs.	32,000	358,000	326,000
Bacon & Hams, lbs.	15,568,000	17,087,500	1,519,500
Lard, lbs.	6,043,719	13,571,845	7,528,126

TALLOW, STEARINE, GREASE AND SOAP

WEEKLY REVIEW

TALLOW—A very strong market again developed in tallow on limited offerings, with the strength in all other greases and the advancing tendency in all commodity markets the past week. At New York extra was a quarter cent higher, selling at 9½¢ in a fair way, with soap makers moderate buyers and bidding for more, while melters in general are sold ahead and were holding for higher prices.

On the upturn, sentiment was more mixed, but with the lack of pressure of spot stocks, some of those who follow the market closely do not look for any important reactions for the immediate future, although they do believe that any further advances from the present levels will further increase the holding off policy on the part of the larger consumers.

About 500,000 lbs. of extra changed hands at the 9¾¢ level. At New York special was quoted at 9½¢, extra at 9¾¢ and edible at 11¼¢.

At Chicago the market was rather quiet but very steady with edible held at 10¼¢, fancy at 9¾¢@10¢ asked, prime packer loose at 9¾¢, with some moderate business at 10¢ in tierces, delivered. Generally offerings of tallow at Chicago were light, with buyers showing very little interest.

At Liverpool Australian tallow was unchanged for the week with fine quoted at 49s 3d, and good mixed at 48s.

At the London Auction on Nov. 12th some 842 casks were offered, of which 811 sold, at prices three pence to a shilling higher than a week ago, with mutton quoted at 51s 6d@52s 9d, beef at 50s 6d@53s 6d, and good mixed 50s@50s 6d.

STEARINE—The market was quiet and barely steady with no important business reported during the week—Oleo New York 12¼¢ nominal—the same conditions ruling in the west, Chicago reporting a dull market in stearine at 12¼¢ asked.

OLEO OIL—The market was dull but the undertone firm, with extra New York 21¼¢, medium 18¾¢ and lower grades 18¢. At Chicago extra was quoted at 20¼¢.

SEE PAGE 39 FOR LATER MARKETS.

LARD OIL—With demand rather quiet, an easier tone developed, following some reaction in raw materials. At New York edible was quoted at 19¼¢, extra winter at 18¾¢, extra No. 1 at 14¼¢, No. 1 at 12¾¢, and No. 2 at 12¼¢.

NEATFOOT OIL—Hand-to-mouth buying featured this market, but the undertone remained firm with offerings steadily held. At New York pure was quoted at 15¼¢, extra at 13¼¢, No. 1 at 12¾¢, and cold-pressed 18½¢@18¾¢.

GREASES—The market, while rather quiet, took on a firmer undertone, with a strengthening in tallow, and with the firmness in all other oils. Offerings were only fair, and demand moderate, but on the whole there was no pressure in evidence. Demand for white grease for export was quiet, but a fair inquiry was in evidence at slightly under the market.

In some quarters a broadening in trade was reported, but this was not general. At New York yellow was held at 8¾¢@9¢, choice house at 8¾¢, A White at 10¢, B White at 9½¢, while choice white sold at 12¾¢, and was 13¢ asked.

At Chicago choice white grease was in slow demand at 11¼¢ asked, A White 9½¢@10¢—B White 8¾¢@9¼¢, with some business recently at this range; house grease 7¾¢@8¼¢, and brown at 7¢@7¼¢.

BRITISH PROVISION MARKET.

(Special Letter to The National Provisioner.)

Liverpool, England, Nov. 1, 1924.—The market on American meats has shown a set-back from the high points reached last week. This is due to the demand not being so good, owing to Chicago advices showing a severe weakness on lard and hogs, and this has also been helped by Danish and Irish showing a reduction in price. The trade generally is waiting to hear the stocks of meats and lard held here, and the lard stocks in Chicago.

It is expected that hams will show a reduction and that lard stocks will also show a good reduction. Should these reductions be as heavy as some expect we can look for an improving market right up to the end of the Christmas demand, which is about the end of November.

DANISH HOG SLAUGHTER HEAVY.

During the first seven months of 1924 the number of hogs slaughtered in the Danish export slaughterhouses reached 2,365,000, according to official statistics which have just been received by the department of commerce, from Acting Commercial Attache, H. Sorensen, Copenhagen, Denmark. The slaughter of hogs for the same period of 1923 reached only 1,891,000.

The average slaughter of hogs during the corresponding months of 1911 to 1914 was about 1,433,000. Even when taking into consideration that the Schlesvig district has been added to Danish territory, as a result of the peace treaty, the number of hogs slaughtered is considerably higher than the average for the years preceding the war.

Denmark still leads on the British bacon market according to a report to the Danish Agricultural Council, having exported 302.4 million pounds to Great Britain during the first eight months of the current year, as compared with 257.6 million pounds during the same period last year. The United States exports dropped from 224.0 million pounds during the first eight months of 1923, to 156.8 million pounds during the same period this year. Denmark's part in Great Britain's bacon imports was 50 per cent of the volume and 54 per cent of the value.

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, November 12, 1924.

The market in the East is very quiet in both fertilizer and feeding materials; there is hardly any interest in cracklings or in tankage or blood for feeding purposes and the fertilizer manufacturers are not showing much interest just at present.

Last sale of ground tankage was made at \$3.40 and 10¢ but this was a small lot. Crushed blood was sold at \$3.60 basis New York, which is about the present market.

Nitrate of soda for future delivery, January to May inclusive, is being held at \$2.47½ to \$2.50 ex. vessel due to the rise in English Sterling.

Packinghouse By-Products

Blood.

Chicago, November 13, 1924.

The blood market is very quiet. Very little trading has been reported.

Unit ammonia.

Ground \$3.60@3.75
Crushed and unground 3.40@3.50

Digester Hog Tankage Materials.

The digester hog tankage materials market remains very quiet. Buyers are still holding off and there is little trading.

Unit ammonia.

Ground, 10 to 12%, ammonia \$3.50@3.60
Unground, 11 to 13%, ammonia 3.25@3.40
Unground, 7 to 10%, ammonia 2.90@3.15

Fertilizer Tankage Materials.

The fertilizer tankage materials market is in a slump, due to the fact that this is between seasons. Little interest is being shown in the market.

Unit ammonia.

High grade, ground, 10-12%, ammonia \$2.90@3.00
Lower grade, ground, 6-8%, ammonia 2.60@2.80
Medium to high grade, unground 2.50@2.75
Lower grade, unground 2.00@2.40
Hoof meal 2.80@2.90
Grinding hoofs, pigs toes, dry 27.00@32.00

Bone Meals.

This market is steady. There is little trading, it having dropped off with the close of the fall season.

Per ton.

Raw bone, meal \$26.00@32.00
Steam, ground 20.00@24.00
Steam, unground 15.00@17.00

Cracklings.

The cracklings market is quiet. Many producers appear likely to hold their material.

Per ton.

Pork, according to grease and quality \$55.00@67.50
Beef, according to grease and quality 55.00@50.00

Bones, Horns and Hoofs.

This market is about the same, not many sales having been reported.

Horns, unassorted \$ 75.00@200.00
Culls 28.00@30.00
Hoofs, unassorted 32.00@35.00
Round shin bones, unassorted 50.00@55.00
Flat shin bones, unassorted 40.00@45.00
Thigh bones, unassorted 45.00@50.00
(NOTE.—Foregoing prices are for mixed carloads of materials indicated above.)

Glue and Gelatin Stock.

The market on jaws, skulls and knuckles is firm at \$30.00@31.00. Junk bones are quoted at \$24.00, extra quality, \$25.00.

Per ton.

Calf stock \$28.00@29.50
Edible pig skin strips 75.00@85.00
Rejected manufacturing bones 33.00@35.00
Horn piths 23.00@25.00
Cattle jaw, skulls and knuckles 29.00@30.00
Junk and hotel kitchen bones 25.00@26.00
Sinews, pizzles and hide trimmings 20.00@22.00

Animal Hair.

There is a fairly good inquiry for hog hair, but not much is being offered.

Coil dried, lb. 2½¢@3¢
Processed, lb. 6½¢@8¢
Dyed 8¢@9¢
Cattle switchens (110 to 100) each. 2½¢@4¢
Horse tails, each 50¢@55¢
Horse mane hair, green, lb. 10¢@12¢
Unwashed dry horse mane hair, lb. 13¢@15¢
Pulled horse tail hair, lb. 53¢@60¢

Pig Skin Strips.

Prices are a little higher than a year ago. There has been a little trading, and there are still some contracts to be made.

What is the by-product yield of a 1,000-lb. steer? Ask **THE BLUE BOOK**, the "Packer's Encyclopedia."

Production, Consumption and Stocks of Fats and Oils

Factory production of fats and oils (exclusive of refined oils and derivatives) during the three-month period ended September 30, 1924, was as follows: Vegetable oils, 344,221,381 pounds; fish oils, 27,531,800 pounds; animal fats, 523,272,677 pounds; and greases, 91,528,709 pounds; a total of 986,554,567 pounds, according to the U. S. Department of Commerce.

Of the several kinds of fats and oils covered by this inquiry, the greatest production, 415,255,699 pounds, appears for edible and neutral lard. Next in order is linseed oil with 139,862,391 pounds; tallow with 106,202,020 pounds; cottonseed oil with 116,816,868 pounds; coconut oil with 46,971,230 pounds; and corn oil with 29,835,218 pounds.

The production of refined oils during the period was as follows: Cottonseed, 94,633,666 pounds; coconut, 44,802,426 pounds; corn, 24,149,036 pounds; peanut 979,042 pounds; soyabean, 59,700 pounds; and palm kernel, 146,790 pounds. The quantity of crude oil used in the production of each of these refined oils is included in the figures of crude consumed.

The data for the factory production, factory consumption, imports, exports, and factory and warehouse stocks of fats and oils and the consumption and stocks of the raw materials used in the production of vegetable oils for the three-month period appear in the following statements. In some cases, where products were made by a continuous process, the intermediate products were not reported:

VEGETABLE OILS.*			
Factory operations for Factory and the quarter ending warehouse			
Kind.	Production, 30, 1924.	Consumption, 30, 1924.	Stocks Sept. 30, 1924.
Cottonseed, crude.....	116,816,868	104,708,826	44,115,682
Cottonseed, refined.....	94,633,666	185,900,855	50,343,673
Peanut, virgin and crude.....	437,080	1,628,454	373,184
Peanut, refined.....	979,042	1,420,212	1,801,816
Coconut, or copra, crude.....	46,971,230	106,118,637	39,900,443
Coconut, refined.....	44,802,426	49,052,874	11,243,425
Corn, crude.....	29,835,218	30,394,855	5,108,679
Corn, refined.....	24,149,036	4,620,710	7,750,572
Soyabean, crude.....	12,928	2,030,767	4,960,771
Soyabean, refined.....	59,700	1,168,155	1,032,323
Olive, edible.....	968,422	5,306,371	1,688,298
Olive, inedible.....	1,025,071	1,604,478	1,604,478
Sulphur oil, or olive foots.....	5,439,527	8,407,779	794,494
Palm-kernel, crude.....	146,790	29,837	15,896
Palm-kernel, refined.....	14,000	3,351,190	3,609,259
Rapeseed.....	139,862,391	90,520,645	56,773,282
Linseed.....	10,549,550	13,387,800	13,387,800
Chinese wood oil.....	1,122,327	2,453,016	2,453,016
Chinese vegetable tallow.....	7,751,155	3,577,523	3,710,336
Castor.....	21,439,218	24,402,841	24,402,841
All other.....	2,519,871	2,326,376	2,027,356

FISH OILS.*			
Cod and cod liver.....	455,105	2,473,198	2,270,338
Menhaden.....	15,585,000	8,222,561	19,750,830
Whale.....	5,261,932	12,086,863	11,258,795
Herring (inc. sardine)	5,118,548	532,873	7,093,374
Sperm.....	385,875	231,330	2,314,968
All other (including marine animal) ..	724,680	248,477	721,780

ANIMAL FATS.			
Lard, neutral.....	12,890,869	6,956,358	3,003,369
Lard, other edible.....	402,364,830	4,811,210	73,635,481
Tallow, edible.....	11,802,724	8,631,170	3,067,467
Tallow, inedible.....	94,309,296	155,223,446	67,564,271
Neat's-foot oil.....	1,814,958	1,260,529	1,620,461

GREASES.			
White.....	18,096,885	9,262,566	5,559,865
Yellow.....	16,453,311	14,905,208	8,529,216
Brown.....	10,927,634	7,380,720	4,968,497
Bone.....	7,522,088	448,069	2,276,535
Tankage.....	13,472,748	475,966	4,428,206
Garbage or house.....	17,731,187	20,315,276	16,539,848
Wool.....	989,045	1,105,403	2,482,961
Recovered.....	3,591,529	2,393,489	1,685,241
All other.....	2,744,282	1,496,163	2,791,620

OTHER PRODUCTS.			
Lard compounds and other lard subs.....	192,363,673	293,500	18,538,775
Hydrogenated oils.....	87,589,979	72,714,146	9,761,873
Hydrogenated vegetable.....	3,236,158	5,048,886	1,697,395
Stearin, animal, ed.....	17,921,940	12,022,060	5,457,998

Stearin, animal, inedible.....	5,403,003	3,871,108	4,811,357
Oleo oil.....	37,311,531	11,920,621	10,488,763
Lard oil.....	7,720,969	4,537,553	5,304,722
Tallow oil.....	9,417,972	8,257,958	2,760,592
Fatty acids.....	21,305,551	25,537,474	3,357,936
Fatty acids, distilled.....	18,211,368	13,091,490	2,085,596
Red oil.....	9,379,789	6,122,158	7,240,823
Stearic acid.....	5,384,877	1,638,540	3,162,695
Glycerin, crude 80% basis.....	25,897,962	24,471,930	6,189,285
Glycerin, dynamite.....	15,420,657	14,292,123	6,398,494
Glycerin, chemically pure.....	11,564,962	1,277,704	2,219,201
Cottonseed foots.....	16,254,465	18,194,592	11,993,364
Cottonseed foots, distilled.....	7,702,330	10,046,266	7,179,628
Other veg. foots.....	6,957,723	6,381,652	1,612,479
Other vegetable foots, distilled.....	1,825,709	3,170,846	1,841,297
Acidulated soap stk.....	1,372,194	1,252,436	160,153
Misc. soap stocks.....			

* The data of oils produced, consumed and on hand by fish oil producers and fish canners were collected by the Bureau of Fisheries.

RAW MATERIALS USED IN THE MANUFACTURE OF VEGETABLE OILS.

—Tons of 2,000 pounds—		
Kind.	Consumed July 1 to Sept. 30	On hand Sept. 30.
Cottonseed.....	399,431	380,443
Peanuts, hulled.....	614	762
Peanuts in the hull.....	48	241
Copra.....	35,641	12,113
Coconuts and skins.....	887	29
Corn germ.....	53,090	498
Flaxseed.....	211,392	14,875
Castor beans.....	8,804	5,879
Mustard seed.....	305	955
Soya-beans.....	51	144
Other kinds.....	3,513	1,069

IMPORTS OF FOREIGN FATS AND OILS, QUARTER ENDED SEPTEMBER 30, 1924.

Kind.	Pounds.
Whale oil.....	2,210,025
Cod and cod-liver oil.....	4,219,178
Other fish oils.....	668,778
Beef and hog fats.....	1,628,142
Wool grease.....	1,067,951
Grease and oils, n.e.s. (value).....	\$ 1,067,951
Chinese wood oil or nut oil.....	14,131,690
Coconut oil.....	38,569,267
Olive oil, edible.....	16,087,522
Sulphur oil, or olive foots.....	6,410,423
Olive oil, denatured.....	198,723
Palm oil.....	19,687,352
Palm-kernel oil.....	1,168,186
Peanut oil.....	1,092,432
Rape oil.....	5,190,638
Linseed oil.....	12,116,344
Soya-bean oil.....	3,631,061
Vegetable tallow.....	1,226,569
Vegetable wax.....	2,140,370
Other vegetable oils.....	7,221,011
Glycerin.....	2,239,544

EXPORTS OF FOREIGN FATS AND OILS, QUARTER ENDED SEPTEMBER 30, 1924.

Kind.	Pounds.
Fish oils.....	30,952
Other animal oils, fats and greases.....	123,886
Chinese nut oil.....	352,859
Coconut oil.....	671,390
Olive oil, edible.....	30,006
Palm and palm-kernel oil.....	168,298
Peanut oil.....	3,723
Soya-bean oil.....	3,530
Other vegetable oils, fats, and greases.....	538,997

EXPORTS OF DOMESTIC FATS AND OILS, QUARTER ENDED SEPTEMBER 30, 1924.

Kind.	Pounds.
Oleo oil.....	26,948,908
Lard oil.....	101,559
Neat's-foot oil.....	429,259
Whale oil.....	5,648
Other animal oils.....	335,200
Cod and cod-liver oil.....	56,895
Other fish oils.....	92,170
Oleo stock.....	4,778,274
Tallow, edible.....	189,654
Tallow, inedible.....	10,591,841
Lard.....	228,534,910
Lard, neutral.....	5,629,695
Lard compound containing animal fats.....	1,383,213
Oleo and lard stearin.....	1,209,411
Grease stearin.....	691,072
Oleic acid, or red oil.....	842,958
Stearic acid.....	470,053
Other fatty acids.....	70,478
Oleomargarin containing animal fats.....	214,631
Other animal greases, oils, and fats.....	19,302,074
Coconut oil.....	4,637,142
Cottonseed oil, crude.....	1,847,966
Cottonseed oil, refined.....	2,375,596
Peanut oil.....	71,431
Linseed oil.....	150,630
Soya-bean oil.....	671,315
Corn oil.....	16,234
Vegetable oleomargarine.....	1,471,185
Vegetable oil lard compound.....	956,100
Vegetable soap stock.....	1,354,325
Other vegetable oils and fats.....	5,739
Vegetable stearin.....	338,280
Glycerin.....	

COTTONSEED OIL EXPORTS.

Exports of cottonseed oil from New York November 1, to November 12, 1920 bbls.

SOUTHERN MARKETS.

New Orleans.

(Special Wire to The National Provisioner.)
New Orleans, La., Nov. 13, 1924.—Prime crude firm at 9c bid all directions; numerous buyers; limited offerings. Demand increasing for refining for export. Thirty-six per cent meal, \$38.40; 41 per cent meal, \$40.25; 43 per cent meal, \$42.40; loose hulls, \$11.25; sacked hulls, \$14.50, all delivered New Orleans.

Memphis.

(Special Wire to The National Provisioner.)
Memphis, Tenn., Nov. 13, 1924.—Crude has moved freely the past few days at 9c, Valley basis. Forty-one per cent cotton seed meal, \$39.50, Memphis. Loose hulls, \$9.00, Memphis.

Dallas.

(Special Wire to The National Provisioner.)
Dallas, Tex., Nov. 13, 1924.—Prime cotton seed delivered Dallas, \$40.00; prime crude cotton seed oil, 8½¢@9c; 43 per cent cake and meal, \$39.00, f.o.b.; hulls, \$7.50; mill run linters, 3½¢@6c. Markets slow, good rains past week, cooler weather.

SOUTHERN REOPENS MILLS.

The Southern Cotton Oil Company, which curtailed many of its activities upon going into receivership, has now undertaken a more active policy. About twenty of the company's crude mills in the Southeast were reopened recently, and manufacturing activities are to be increased as the period of the receivership draws to an end.

MOXLEY OUT OF BUSINESS.

News was circulated in the trade this week of the discontinuance of business by Wm. J. Moxley, Inc., one of the most prominent manufacturers in the margarine industry. The plant at Chicago has been closed, and the company's well-known brands have been sold to the Capital City Products Co., Columbus, O., and the Glidden Food Products Co., Chicago. The business was established in 1882.

MARGARIN EXPORTS.

Exports of oleomargarin fell off sharply in August, 1924, when compared to August, 1923, according to the U. S. Bureau of Agricultural Economics. The figures show 83,385 lbs. of oleomargarin exported in August, 1924, compared to 410,640 lbs. in August, 1923. Most of this amount went to Panama and the British West Indies. For the eight months ending August, 1924, 657,650 lbs. of oleomargarin had been exported.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)
New York, Nov. 11, 1924.—Latest quotations on chemicals and soapmakers' supplies:

Seventy-six caustic soda \$3.75@3.91 per cwt.; 98% powdered caustic soda \$4.16@4.45 per cwt.; 58% carbonate of soda \$2.04@2.10 per cwt.

Clarified palm oil in casks of 2,000 lbs. 10c lb.; olive oil foots, 9½¢@9¾¢ lb.; East India Cochin cocoanut oil 15¢@15½¢ lb.; Cochira grade cocoanut oil, domestic 12½¢ lb.; Ceylon grade cocoanut oil 11½¢ lb. Prime summer yellow cottonseed oil 12¢@12½¢ lb.; soya bean oil 14½¢ lb.; red oil 10¢@10½¢ lb.

Extra tallow, f.o.b. seller's plant 9¼¢ lb.; dynamite glycerine nominal 17½¢@18¼¢ lb.; saponified glycerine nominal 13½¢ lb.; crude soap glycerine nominal 12¼¢ lb.; chemically pure glycerine nominal 18½¢ lb.; prime packers' grease nominal 8½¢@8¾¢ lb.

VEGETABLE OILS

WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

Futures Market Active—Undertone Strong
—Cash Trade Good—Election Influence
Still Evident—Crude, Seed Firmer—
Lard Irregular—Mr. Aspegren's Death.

The cottonseed oil futures market on the New York Produce Exchange the past week continued quite active, with a good daily turnover, and was featured by a stronger undertone, with a growing bullish sentiment, and with an advance of .50 to .60 from the low levels made early in the month.

Commission houses and professionals were persistent buyers, readily absorbing the hedging pressure and profit taking, the market being helped by reports of a good cash oil demand, and in the main being lifted by the strength in other commodities and in securities. All of this continued to feel the effects of the favorable Presidential election, and a rather general belief throughout the country in a large business period for some time to come.

The Constructive Side.

Those working on the constructive side were openly talking inflation in all commodities, and were emphasizing, more and more, the strong position of edible greases

throughout the world, and the relative cheapness of cotton oil as an edible product.

Refiners were persistent sellers, especially of March and May, hedging at least part of their crude purchases, although the bulk of the hedging appeared to be coming from one source, which the ring crowd traced back to a prominent compound manufacturer in the west. The local longs constantly supported the market, and with a scattered commission-house demand, partly from the south, were able to take the surplus oil out of the ring, and make for a strong undertone.

In some cases, mills were buying futures against crude sales, but it was noticeable about the middle of the week that the leading western long interest, which has been looking on for the past few weeks, had started to take some profits on this bulge, especially in the January delivery.

Crude offerings were moderate as prices advanced, but around the nine-cent level in the southeast and Valley, quite a little crude came out, although it was noticeable that only moderate amounts of nearby and Nov.-shipment crude were available, and that most of the offerings were for Dec.-Jan. shipment. In Texas crude

sold as high as 8 $\frac{3}{4}$ c, and that price was bid, with some of the mills holding for nine cents, also.

Refiners Behind Demand.

The limited amount of nearby crude that came out was looked up as forecasting continued tightness in nearby cash oil. Although the refineries are reported working day and night, general reports indicate that they have not as yet caught up with the demand, and that there will be no material pressure of actual oil until well into December.

The seed market, naturally, firmed up with crude and oil, and while little or nothing was heard from the southeast or Texas on seed, the market in the Valley was reported two to three dollars per ton higher than a week ago.

Cash demand was reported from fair to good. Cash interests reported a continued good demand for oil, and a better demand for product, while refiners reported a fair trade, but nothing out of the ordinary.

The Government report for October is due within the next few days, and is expected to show a disappearance of upwards of 300,000 bbls., and already one hears claims that the November consumption will also run above 300,000 bbls.. Such a demand would be extraordinary, to have two months' consumption run over 600,000 bbls., but, nevertheless, there are some who believe in the figures, while there are other conservative interests who believe

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AGENTS
 IN
 PRINCIPAL EASTERN CITIES



SELLING AGENTS FOR

The Portsmouth Cotton Oil Refining Corp., Portsmouth, Va.
 The Gulf & Valley Cotton Oil Co., Ltd., New Orleans, La.
 The International Vegetable Oil Co., Savannah, Ga.

that the estimates are partly the result of undue bullish enthusiasm at the moment.

Foreign Demand for Cotton Oil.

A feature that helped the market considerably the past week was the reappearance of foreign demand for cottonseed oil. At least one order for 2,000 bbls. was placed to Holland, and there were further inquiries in the market. European buyers were slow in following bulges, and while the export business was small, considerable capital was made out of it, owing to the fact that the oil came out of store, New York, and the buying lifted just that much pressure off the spot market.

Deliveries on Nov. contracts to date total about four thousand barrels, the bulk of the deliveries going to one local professional and cash oil handler who expects to take in six to seven thousand barrels, believing the oil is good property. However, it was reported that as soon as the first few hundred barrels were delivered, efforts were immediately started to work it off on the Street, in large or small lots, and even exporters were figuring on it.

Sentiment Mostly Optimistic.

Sentiment in the main was more optimistic. There were numerous buyers and but one outstanding seller during the week.

The unfortunate loss of John Aspegren, of Aspegren & Co., further complicated the situation for the immediate future, as it is largely believed that his death was a more serious blow to the cotton oil industry than any other event in the industry in recent years.

Generally, however, it was felt that the business would be carried on, somewhat along the recent Aspegren policies, but as yet there has been no official or unofficial intimations or reports as to what effect this unexpected event will have upon the Aspegren interests.

COTTONSEED OIL—Market transactions—

Thursday, November 6, 1924.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot			1040	a
Nov.	800	1040 1030	1038	a 1040
Dec.	1300	1021 1016	1020	a 1021
Jan.	2200	1027 1018	1023	a 1024
Feb.			1025	a
Mar.	5400	1040 1032	1036	a 1037
April			1040	a 1050
May	6700	1053 1046	1051	a 1052
June			1054	a 1070

Total sales, including switches, 18,000 P. Crude S. E. 8½¢ Sales.

Friday, November 7, 1924.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot			1050	a
Nov.			1070	a 1100
Dec.	4500	1052 1030	1051	a 1055
Jan.	4200	1055 1035	1051	a 1053
Feb.			1052	a 1063
Mar.	3200	1065 1043	1063	a 1065
April			1065	a 1080
May	8600	1079 1057	1078	a 1080
June			1078	a 1090

Total sales, including switches, 20,700 P. Crude S. E. 8½¢ Bid.

Saturday, November 8, 1924.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot				a
Nov.	1800	1085 1075	1078	a 1079
Dec.	500	1065 1062	1059	a 1065
Jan.	1900	1065 1060	1061	a 1063
Feb.			1060	a 1075
Mar.	2100	1073 1070	1071	a 1072
April			1070	a 1083
May	5300	1090 1083	1087	a 1089
June			1085	a 1110

Total sales, including switches, 11,600 P. Crude S. E. 8¾¢ nom.

Monday, November 10, 1924.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot			1050	a
Nov.	300	1080 1075	1079	a 1085
Dec.	500	1061 1055	1063	a 1064
Jan.	2600	1070 1059	1068	a 1070
Feb.	200	1070 1070	1073	a 1080
Mar.	7300	1085 1066	1082	a 1083
April	200	1085 1085	1084	a 1095
May	6900	1095 1085	1095	a 1096
June	100	1108 1108	1100	a 1115

Total sales, including switches, 18,300 P. Crude S. E. 880 Sales.

Tuesday, November 11, 1924.

Holiday.

Wednesday, November 12, 1924.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot			1090	a 1200
Nov.	400	1100 1086	1095	a 1100
Dec.	1700	1076 1058	1077	a Flat
Jan.	7300	1079 1065	1078	a 1080
Feb.			1082	a 1095
Mar.	10500	1094 1085	1092	a 1093
April			1095	a 1106
May	6500	1109 1100	1108	a 1110
June	300	1122 1112	1115	a 1119

Total sales, including switches, 27,500 P. Crude S. E. 9 Sales.

Thursday, November 13, 1924.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot			1100	a
November		1100 1100	1100	a 1125
December		1093 1073	1072	a 1073
January		1095 1076	1075	a 1076
February		1085 1085	1077	a 1085
March		1099 1086	1086	a 1087
April			1088	a 1092
May	1112	1099 1099	1100	a 1100
June			1100	a 1115

SEE PAGE 39 FOR LATER MARKETS.

COCOANUT OIL—The market was very firm, though a limited volume of trade was reported. Strength in other oils and competing materials, together with limited offerings, made for a firmer undertone, but in the east demand for refined in barrels was rather slow.

November shipment from the Pacific coast sold at 9¼¢ and Dec. shipment was 9½¢ asked. January forward quoted at 9¼¢.

At New York Ceylon, bbls., quoted 11½¢@11¾¢, tanks 10¼¢@10½¢; tanks, Pa-

cific coast, 9½¢@9¾¢; Cochins, bbls., New York, 12½¢. Edible, bbls., 13¾¢@14¢.

SOYA BEAN OIL—The market continues more or less nominal, with spot supplies practically exhausted. Nearby shipment, sellers' tanks, Pacific coast, quoted 11¢@11¼¢. At New York crude, barrels, quoted 13¢@13½¢, tanks New York 11½¢ nominal; edible, bbls., New York 14¢@14½¢.

CORN OIL—The market was irregular, but the undertone was firm. Demand for crude was fair, and for refined rather slow. Sales were reported at 9½¢, f.o.b. mills, but sellers' ideas were later strengthened by a stronger tone in cotton oil. At New York crude corn oil in barrels was quoted at 13¢@13½¢, tanks f.o.b. mills 9½¢@9¾¢, refined barrels New York 13½¢@14¢—cases \$13.38.

PEANUT OIL—This market continues without any particular feature, and more or less nominal for both crude and refined.

PALM OIL—Strong cables again made for a very firm undertone in this oil, with a fair demand in evidence for spot stuff, and increasing interest in future shipments, owing to the strength in tallow and other competing greases. At New York Lagos spot was 9¼¢ nominal, while Niger spot was quoted at 8¾¢@9¢ nominal.

PALM KERNEL OIL was dull but firm, with imported New York quoted 10½¢@10¾¢.

SESAME OIL—Continued advancing prices abroad, and relative cheapness of cotton oil, together with light spot stocks of sesame made for limited interest in this market, but the undertone was very firm. Buyers, however, are replacing with cotton oil. Spot sesame New York 13½¢@13¾¢ nominal for barrels, while shipment offerings for early next year held at 13¢.

COTTONSEED OIL—Demand has been good and the market strong. Refined barrels New York 13½¢@13¾¢. Southeast and Valley crude, nine cents, sales—Texas 8¾¢ sales and bid.

PALM OIL IN SUMATRA.

Up until the present time the palm oil trade of Sumatra has been of little account, especially with regard to the United States. During the first five months of 1924, however, the exports of palm oil from Sumatra were 50 per cent greater than for the similar period in 1923. From January to May of this year, Sumatra exported 1,780,187 kilograms of palm oil, as against total exports for 1923 as 2,716,653 kilograms.

Of the quantity exported during the first five months of this year, more than 1,100,000 kilograms went to Great Britain, presumably for sale on the Liverpool market. Holland received 214,081 kilograms; Germany 220,571; France 67,980; and the United States 77,670 kilograms, according to Vice Consul Sydney B. Redecker, Medan, Sumatra, in a report to the U. S. Department of Commerce.

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On the New York Produce Exchange

Aspegren Death Takes Oil Trade Leader

The death of John Aspegren at New York on November 8, took from the vegetable oil trade field its most outstanding figure, national or international.

At the age of 49 John Aspegren had become the acknowledged leader of the industry. He was looked up to for his business integrity as well as for his business acumen. He was one of a type of which there have been too few in the business world. His passing is genuinely mourned. His lovable personality will be missed, and so will his trade leadership.

Landing in America little more than 25 years ago, a stranger to the country and the field he entered, he had become its foremost figure in recent years. Beginning as a cotton oil broker, his interests grew until he was probably the largest refiner in the country and its most important trade factor.

Held Many High Places.

He was twice president of the New York Produce Exchange, a leader in the Interstate Cottonseed Crushers' Association, president of the French-American Chamber of Commerce, vice-president of the French Institute in the United States, and a director in many other enterprises.

His own interests, aside from those of Aspegren & Co. at home, and abroad, were in the Portsmouth Cotton Oil Refining Corporation of Portsmouth, Va., the Gulf & Valley Cotton Oil Co., with big refineries at Gretna, La., and the International Vegetable Oil Co., Atlanta, Ga., the Scandinavian-American Trading Co., and the Interstate Tank Car Corporation of New York.

John Aspegren was born at Malmo, Sweden, in 1876, the son of one of the leading flour and grain merchants of that country. Graduating from Malmo University, he came to America in 1899, and with his brother, Adolf Aspegren, established the firm of Aspegren & Co. at New York. At that time the office force consisted of the two brothers and two clerks. On July 1 of this year the firm celebrated its 25th anniversary, with a staff running into the hundreds, and a position as the leader both in trading and manufacturing.

Always in the Lead.

In the trade it was generally acknowledged that John Aspegren was just about "one jump ahead" of everybody else in his thinking. But he never took an unfair advantage of anybody. His planning was always constructive, and for the benefit of the industry as a whole. He was ever ready with his money and his time to help the trade, and his activities have left their impress on his times and his associates.

He never spared himself, and this was one of the reasons why he died at less than fifty years of age. He had a splendid organization, full of able lieutenants, but he still persisted in carrying a heavy load of responsibilities.

He was taken suddenly ill at his home, No. 3 East 95th street, New York City, about two weeks ago, and on the last day of October was operated on for appendicitis at Roosevelt Hospital. He died nine days later, after he was apparently on his

way to recovery. He leaves a widow, Lucille Vantine Bacon Aspegren, daughter of Daniel Bacon, who was a famous member of the New York Stock Exchange.

The funeral services were held at the home on November 11th, attended by a



JOHN ASPEGREN

great assemblage of notables and trade friends. The Swedish ambassador at Washington was one of the participants in the ceremonies. The floral tributes were almost too numerous to find room in the home for them. Interment was private.

GERMAN FAT SITUATION.

A survey covering the German animal fats and vegetable oil situation for the year beginning August 1, 1923, and ending July 31, 1924, has just been completed and forwarded to the Department of Commerce by Special Representative H. B. Smith. According to figures taken from the Monatliche Nachweise the total net import of vegetable oils for this period totaled 60,755 metric tons, or an average monthly import of 5,063 metric tons. The net imports of animal fats totaled 238,966 metric tons for the period under discussion.

Tax or Accounting Advice

Free advice on tax or accounting matters in connection with the new or old revenue law may be obtained by subscribers to THE NATIONAL PROVISIONER upon application. Send your inquiries either to THE NATIONAL PROVISIONER, Old Colony Building, Chicago, or to Archibald Harris & Company, Marquette Building, Chicago. In the latter case, mention that you are a subscriber to THE NATIONAL PROVISIONER.

sion, 137,623 metric tons of which were imports of hog lard.

During the war and throughout almost the entire prewar period up to the close of 1923, Germany has been subsisting largely on vegetable and artificial fats. With currency reorganization and stabilization in December, 1923, and despite aggravated economic troubles accompanying deflation, there is a definite tendency shown to again readjust the diet on an animal fat basis. In part this has been possible because animal fat price levels have during the year undergone a revision in relation to the cost of vegetable fats which has made it possible to more easily acquire the commodity most desired.

In part the increased purchase of animal fats may be due to some increase in exterior buying power as represented by the return to Germany of capital and wealth previously sent out of the country for security. Confidence returned with stability and this capital has gone back in the form of imports. The tendency shown in the purchase of animal fats has been unusually beneficial to American trade in that more lard was imported than seemed probable earlier in the year. During the year 23,800 metric tons of butter were imported, the benefits of which undoubtedly accrued to Denmark and Holland.

AMERICAN BACON IN WALES.

Workmen in the industrial center of Swansea, Wales, are regular consumers of bacon, and demand a mild meat with a mild cure. Their chief sources of supply are the domestic output, (especially Wiltshire bacon) the Irish Free State and Denmark. Supplies of meat from these sources are of mild cure.

Another appreciable source of supply is Canada, their product being more thoroughly cured than the English, Irish or Danish. Canadian bacon is treated to a salt and borax application, but it is by no means dry.

For years American bacon was in strong demand on the Swansea market, but this demand has fallen off to a marked degree during the past few years. However, the demand for American hams and lard continues active. The only American bacon now handled on this market is a small amount of "bellies" which is handled for country custom where stronger fat bacon is preferred and for ship stores where a well cured meat is necessary to stand ocean voyages.

Various opinions are expressed by local wholesalers regarding the unpopularity of American bacon, according to a report from Consul A. B. Cooke, Swansea, Wales, to the Department of Commerce. Some say that the American article fell into disrepute with the consumers just after the World War. Others say that the American article is too fat and that the American hog is fed on corn, whereas the Canadian is fed on lighter foods that give the meat a finer flavor and does not produce so much fat.

Still others say it is a question of curing process. Whatever the cause, the fact remains that American bacon, even when quoted at markedly lower prices than its competitors, can not be handled on the Swansea market at the present time except in very small quantities as indicated.

Packing-House Efficiency

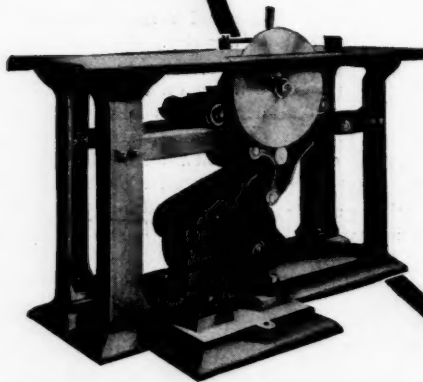
THE packer, confronted with increasing competition from year to year through increased costs and more rigid sanitary laws, has found a dependable ally in Westinghouse motors.

Directly connected to the various tools of manufacture, these motors increase production and reduce costs through the saving of power and the reduction of transmission losses.

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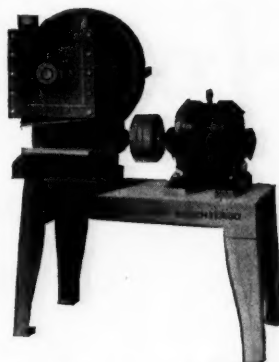


Westinghouse

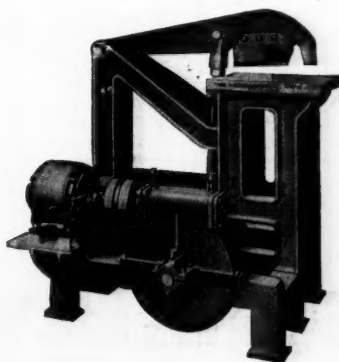


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THE WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions.

Hog products were dull and easier at week's close because of lower hog prices, continued larger hog receipts than expected with less active demand, moderate deliveries on November contracts and also because of profit taking. Strength in corn induced speculative buying, making orderly setbacks. Agricultural Department placed October lard production at 107,000,000 lbs.

Cottonseed Oil.

Cotton oil active and very steady with mixed trade. Refiners are buying January and selling March, other refiners selling March and May. Cash demand good; crude firm at 9c, sales, all sections. Texas seed reported higher. Reported that a leading November long sold 6,000 bbls. for export the past week.

Quotations on cottonseed oil at Friday noon, were November, \$10.95@11.10; December, \$10.73@10.75; January, \$10.76@10.77; February, \$10.78@10.84; March, \$10.84@10.85; April, \$10.85@10.90; May, \$10.95@10.96; June, \$10.95@11.10.

Tallow.

Tallow, extra, 9 3/4c.

Oleo Oil and Stearine.

Stearine, oleo, 12c, sales.

FRIDAY'S GENERAL MARKETS.

New York, Nov. 14, 1924.—Spot lard at New York, prime western, \$15.20@15.30; middle western, \$15.05@15.15; city, \$15.00; refined, continent, \$16.75; South American, \$17.00; Brazil kegs, \$18.00; compound, \$12.75@13.25.

Liverpool Provision Markets.

Liverpool, Nov. 14, 1924.—(By Cable)—Quotations today: Shoulders, square, 88s; picnics, 68s; hams, long cut, none; hams, American cut, 96s; bacon, Cumberland, 95s; bacon, short backs, 102s; bellies, clear, 100s; Wiltshires, 94s; Canadian, 98s; spot lard, 85s.

Hull Oil Market.

Hull, England, Nov. 14, 1924. — (By Cable).—Refined cottonseed oil, 50s; crude cottonseed oil, 46s 9d.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Nov. 14, 1924, show exports from the country were as follows: To England, 66,864 quarters; to the continent, 89,922 quarters; to other ports, none.

Exports for the previous week were as follows: To England, 77,223 quarters; to the continent, 71,235 quarters; to other ports, none.

PORK CUTS AT NEW YORK.

(Special Report to The National Provisioner from H. C. Zaun.)

New York, November 12, 1924.—Wholesale prices on green and sweet pickled pork cuts: Pork loins, 22@23c; green hams, 8-10 lbs., 19 1/2c; 10-12 lbs., 18 1/2c; 12-14 lbs., 18c; green picnics, 4-6 lbs., 14@16c; 6-8 lbs., 14@15c; green clear bellies, 6-8 lbs., 19c; 8-10 lbs., 18 1/2c; 10-12 lbs., 17 1/2c 12-14 lbs., 17c; S. P. clear bellies, 6-8 lbs., 17 1/2c; 8-10 lbs., 18c; 10-12 lbs., 17 1/2c; 12-14 lbs., 17c; S. P. hams, 8-10 lbs., 18 1/2c; 10-12 lbs., 18c; 12-14 lbs., 17 1/2c; 18-20 lbs., 20c; dressed hogs, 14 1/2c; city steam lard, 15 1/4@15 1/2c; compound, 12 3/4@13 1/4c.

RECEIPTS AT CENTERS.

SATURDAY, NOVEMBER 8, 1924.

	Cattle.	Hogs.	Sheep.
Chicago	1,000	7,000	3,000
Kansas City	600	4,000	300
Omaha	400	5,400	250
St. Louis	200	4,500	200
St. Joseph	150	6,500	2,000
Sioux City	300	5,000	100
St. Paul	900	1,200	100
Oklahoma City	100	800
Fort Worth	1,100	500
Milwaukee	300
Denver	800	2,000	18,000
Louisville	100	800	200
Wichita	600	600
Indianapolis	200	8,000	100
Pittsburgh	100	5,000	500
Cincinnati	100	2,000	100
Buffalo	100	2,500	1,800
Cleveland	300	2,500	200
Nashville, Tenn.	600	200
Toronto	400	400	100

MONDAY, NOVEMBER 10, 1924.

	Cattle.	Hogs.	Sheep.
Chicago	28,000	77,000	30,000
Kansas City	35,000	10,000	4,000
Omaha	18,000	9,500	11,000
St. Louis	12,000	17,000	2,000
St. Joseph	7,000	4,500	3,000
Sioux City	5,000	7,000	4,000
St. Paul	25,000	29,000	14,000
Oklahoma City	1,600	1,400
Fort Worth	700	1,800	1,500
Milwaukee	600	800	100
Denver	15,900	700	37,000
Louisville	3,500	1,800	400
Wichita	7,000	1,200
Indianapolis	1,000	11,000	300
Pittsburgh	2,300	14,000	4,000
Cincinnati	5,300	3,700	200
Buffalo	3,000	15,000	14,000
Cleveland	1,200	6,000	4,500
Nashville, Tenn.	600	1,600
Toronto

TUESDAY, NOVEMBER 11, 1924.

	Cattle.	Hogs.	Sheep.
Chicago	12,000	52,000	13,000
Kansas City	20,000	13,000	5,000
Omaha	9,000	8,500	9,000
St. Louis	11,000	20,000	4,000
St. Joseph	3,500	7,500	3,000
Sioux City	5,000	7,000	2,000
St. Paul	3,500	16,000	1,000
Oklahoma City	1,400	800
Fort Worth	3,500	1,000
Milwaukee	1,200	4,500	500
Denver	3,200	1,600	5,200
Louisville	400	1,700	300
Wichita	3,000	1,000
Indianapolis	1,000	16,000	500
Pittsburgh	100	2,500	500
Cincinnati	600	4,300	1,000
Buffalo	100	2,000	500
Cleveland	300	2,500	200
Nashville, Tenn.	100	1,600
Toronto	5,100	3,500	2,700

WEDNESDAY, NOVEMBER 12, 1924.

	Cattle.	Hogs.	Sheep.
Chicago	14,000	52,000	16,000
Kansas City	11,000	11,500	3,000
Omaha	6,000	10,500	8,000
St. Louis	7,500	18,000	2,500
St. Joseph	2,500	11,000	4,000
Sioux City	4,000	13,000	3,000
St. Paul	4,000	17,000	3,500
Oklahoma City	1,500	1,100
Fort Worth	8,000	1,000	300
Milwaukee	1,200	6,000	300
Denver	3,700	900	14,000
Louisville	2,500	1,700	300
Wichita	2,500	1,000
Indianapolis	1,200	14,000	400
Pittsburgh	200	4,500	500
Cincinnati	1,100	5,500	1,300
Buffalo	400	2,500	600
Cleveland	100	6,000	4,000
Nashville, Tenn.	100	1,600
Toronto	1,300	2,200	1,300

THURSDAY, NOVEMBER 13, 1924.

	Cattle.	Hogs.	Sheep.
Chicago	14,000	52,000	14,000
Kansas City	6,000	9,000	3,000
Omaha	4,000	8,000	7,000
St. Louis	2,500	9,000	500
St. Joseph	2,000	5,000	3,500
Sioux City	2,000	9,000	1,000
St. Paul	8,500	20,000	9,000
Oklahoma City	900	800
Fort Worth	7,000	1,000	500
Denver	3,500	1,700	15,000
Louisville	1,200	14,000	200
Pittsburgh	100	5,000	1,200
Cincinnati	1,000	5,200	900
Buffalo	100	3,100	600
Cleveland	600	6,000	3,000

FRIDAY, NOVEMBER 14, 1924.

	Cattle.	Hogs.	Sheep.
Chicago	6,000	52,000	12,000
Kansas City	2,000	8,000	3,000
Omaha	1,000	10,000	3,000
St. Louis	1,000	13,000	500
St. Joseph	800	4,000	3,000
Sioux City	1,800	9,000	1,000
St. Paul	1,600	12,500	1,000
Oklahoma City	2,400	1,000
Fort Worth	1,200	1,000	300
Denver	1,100	200	8,900
Indianapolis	1,000	14,000	300
Pittsburgh	1,500	1,000
Cincinnati	900	5,400	700
Buffalo	200	10,700	4,800
Cleveland	400	5,000	2,000

TRADE GLEANINGS.

The Central Abattoir Company, Reading, Pa., has purchased ground in that city for the expansion of its plant.

E. E. Robins, sausage maker in Indianapolis, Ind., has opened a shop at 1418 Woodlawn avenue, Indianapolis.

The Purity Fertilizer Company plans to rebuild its plant at Greenville, Ala., which was recently destroyed by fire.

The Southern California Meat Company's plant in Los Angeles, Calif., is undergoing extensive alterations and additions.

The Roberts Oil Mill Company has been incorporated in Malden, Mo., with W. S. Roberts, president, and C. E. Garner, secretary.

F. C. Rogers, well-known Philadelphia provision broker, has moved into his new headquarters building at Ninth and Noble streets, Philadelphia, Pa.

The Allegheny Packing and Provision Co., Pittsburgh, Pa., recently purchased additional property in that city for the purpose of enlarging its plant.

The Warren Cotton Oil Company has been incorporated in Montgomery, Ala., with a capital stock of \$100,000 by John T. Stevens, E. T. Allen and others.

The Hayward Fertilizer Company has been incorporated at 23 Broad street, Charleston, S. C., by Benjamin R. Heyward, George E. Grimbail and others.

The Tegarden Packing Company, Springfield, Mo., is reported contemplating the erection of a new \$250,000 packing plant in that city to replace its old plant.

Slight damage was done to the McKeesport, Pa., branch house of Swift & Company recently by fire. The fire was put out before it had gained much headway, however.

The Olympic Provision Company has been incorporated in Seattle, Wash., with a capital stock of \$10,000 by H. E. Albert, N. B. Halleson, H. E. Marshall and Charles Redling.

Armour and Company's plant in East St. Louis, Ill., was recently damaged by fire. The blaze was confined to a livestock chute, hay stored nearby and machinery stored under the chute. The operating part of the plant was not damaged.

Application for a charter is to be made by J. W. Hare, Jr., G. B. Kramer and B. J. McKenna for the City Beef Company, Pittsburgh, Pa. The company will slaughter livestock and deal in meat.

The Raymond Beef Company, Raymond, Wash., has leased a 900-acre ranch near that place, which it will stock with beef cattle and hogs. In this way the company hopes to have a continuous supply of evenly-finished animals for slaughter.

The American Packing Co., St. Louis, is completing a handsome new cooler building, 169 by 180 feet. It will include beef and pork hot rooms, coolers, curing cellars, casing department, etc. It will be equipped with the latest brine spray system, and will be ready for occupancy about January 1st.

How do hog shrinkages vary according to the length of time held in the cooler? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

LIVE STOCK MARKETS

CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Nov. 13, 1924.

CATTLE—Medium grade steers predominated, receipts locally and at eleven large markets being sharply in excess of a week earlier. Trade continued erratic, urgency surrounding the demand for choice yearlings and handyweight steers while heavies for the most part sold on a "catch-as-catch-can" basis.

Early declines on the latter, however, were regained today, additional upturns developing in numerous instances, the general fed steer trade closing steady to strong with a week earlier. The unusually wide spread between yearlings and comparable grade heavies continued, amounting to \$1.50@2.00 or more generally.

Practically every session saw \$13.00 yearlings, while best heavy steers topped at \$10.50, most of the week's supply of 1,375@1,600 lb. steers that had been fed six months or more turning at \$9.00@10.00.

Grassy and shortfed steers cashed largely at \$8.50 downward, western grassers mostly \$5.50@7.00.

Lower grades fat cows and canners and cutters lost 25@40c, heifers and better grade cows holding steady. Bulls sold off 15@25c.

Choice handyweight calves advanced, but medium light kinds dragged. Most of the choice calves turned at \$9.50 and above.

HOGS—In spite of marketings that ran nearly double the number received last week locally and at other leading markets, prices did not break sharply and much of the readjustment was in the way of narrowing the spread in quotations. Shipping outlet developed considerable breadth and this was a strong supporting factor.

Most declines figured 15@20c as compared with last Thursday. Packing sow values displayed more stability and little net change resulted for the week. Underweights ruled steady to 25c higher than a week ago.

Best weighty butchers topped at \$9.80 today, which was the lowest daily high mark since August 13, but still \$2.50 higher than a year ago.

SHEEP—Reduced supplies after Mon-

day, plus active shipper demand, allowed fat lamb values to regain practically all the early week losses, and prices today are about on a parity with those in force a week ago. Scarcity of supplies in the face of a broad killer demand bolstered up prices on fat sheep around 50c.

Sales of fat natives and fed westerns were most numerous from \$13.75@14.00, best to packers making \$14.15, while outside interests handpicked a few loads at \$14.25 and \$14.35.

Fed clipped lambs bulked at \$11.25@12.00, while a few good to choice yearlings made \$11.00.

Choice handyweight fed western ewes reached the week's top of \$8.00, with the bulk of these kinds at \$7.25@7.50, while most natives sold in small lots at \$5.00@7.00.

ST. LOUIS.

(Reported by U. S. Bureau of Agricultural Economics)

E. St. Louis, Ill., Nov. 13, 1924.

CATTLE—The downward trend of cattle prices effected last week was duplicated this week, nearly all classes participating.

Slow trading and indifference on the part of killers featured the entire period.

Compared with a week ago choice beef steers, fat light yearlings and heifers and bologna bulls steady; grass beef steers 25@50c lower; light vealers 25@75c lower; all other steer classes and grades 15@25c lower.

Tops for week: yearlings, \$12.50; matured steers, \$9.85; mixed yearlings, \$10.00. Bulks for week: Beef steers, \$6.00@9.75; fat light yearlings, \$8.75@9.50; cows, \$3.75@4.50; canners, \$2.35@2.65; bologna bulls, \$3.50@4.00.

HOGS—A feature of the week's hog trade was large receipts, the first four days showing more than a 50 per cent increase. This had a depressing effect on foot values, which are 25@40c under last Thursday, although light lights and pigs in many instances are 25c higher. Top today dropped to \$9.75; bulk \$9.25@9.60.

Packers have been willing buyers with shipping demand generally dull except on underweights. Good 140@160-lb. selections are bringing \$8.75@9.25 and bulk pigs \$7.75@8.50. Packing sows are 10@15c lower, bulk today, \$8.40@8.50.

SHEEP—With larger runs fat lambs and yearlings suffered a 25@50c price decline this week; cull lambs and aged sheep steady; bulk fat lambs this week, \$13.00@13.50; culls, \$9.00; fat yearlings, \$10.75; fat ewes, \$5.00@6.00.

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, Nov. 13, 1924, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

	CHICAGO.	KANSAS CITY.	OMAHA.	E. ST. LOUIS.	ST. PAUL.
Hogs (Soft or oily hogs and roasting pigs excluded):					
TOP	\$ 9.80	\$ 9.50	\$ 9.25	\$ 9.75	\$ 9.00
BULK OF SALES	8.70@ 9.60	8.90@ 9.45	8.50@ 9.20	9.25@ 9.65	8.50@ 8.75
Hvy. wt. (250-350 lbs.), med.-ch.	9.40@ 9.80	9.20@ 9.50	8.85@ 9.25	9.60@ 9.75	8.75@ 9.00
Med. wt. (200-250 lbs.), med.-ch.	9.20@ 9.80	9.15@ 9.50	8.75@ 9.25	9.40@ 9.75	8.50@ 9.00
Lt. wt. (150-200 lbs.), com.-ch.	8.00@ 9.50	8.25@ 9.40	7.50@ 9.15	8.75@ 9.65	8.25@ 8.75
Lt. lt. (100-150 lbs.), com.-ch.	7.00@ 8.50	6.75@ 8.75	7.00@ 8.50	7.75@ 9.35	7.25@ 8.65
Packing hogs, smooth.	8.50@ 9.00	8.50@ 8.75	8.50@ 8.75	8.40@ 8.80	8.25@ 8.50
Packing hogs, rough.	8.60@ 8.80	8.25@ 8.50	8.25@ 8.50	8.15@ 8.40	8.00@ 8.25
Slight. pigs (150 lbs. down), med. ch.	6.75@ 7.90	6.00@ 7.50		7.50@ 8.50	5.50@ 7.00
Av. cost and wt. Wed. (pigs excluded)	9.27-219 lb	9.19-222 lb.	8.84-247 lb.	9.49-205 lb.	
Slaughter Cattle and Calves:					
STEERS (1,100 LBS. UP):					
Choice and prime	9.90@13.25	9.40@12.10	9.40@12.00	9.50@12.00	
Good	8.75@11.65	8.25@10.65	8.25@10.85	8.60@10.00	8.50@10.00
Medium	6.75@10.25	5.85@ 9.25	6.15@ 9.25	6.00@ 8.00	5.25@ 8.50
Common	4.75@ 7.00	4.25@ 5.85	4.00@ 6.15	4.75@ 6.00	4.00@ 5.50
STEERS (1,100 LBS. DOWN):					
Choice and prime	11.65@13.25	10.65@12.50	10.75@12.25	11.00@12.75	
Good	10.25@11.65	9.50@11.00	9.25@11.15	9.75@11.00	9.25@11.00
Medium	6.75@10.25	5.85@ 9.05	6.30@ 9.65	6.00@ 9.75	5.25@ 9.25
Common	4.75@ 7.00	4.25@ 5.85	4.00@ 6.00	4.25@ 6.00	3.75@ 5.25
Canner and cutter	3.00@ 5.00	3.15@ 4.25	3.00@ 4.00	3.25@ 4.25	2.50@ 3.75
LT. YRLG. STEERS AND HEIFERS:					
Good to prime (800 lbs. down)	9.25@12.25	9.00@11.35	9.00@11.90	8.75@11.00	8.00@10.50
HEIFERS:					
Good-choice (850 lbs. up)	7.10@11.25	6.80@10.50	7.25@10.50	5.50@ 8.00	6.00@ 9.00
Common-med. (all weights)	4.25@ 7.10	3.50@ 6.80	3.50@ 7.25	3.25@ 5.50	3.00@ 6.00
COWS:					
Good and choice	4.75@ 7.00	4.65@ 7.00	4.25@ 7.00	4.50@ 5.75	4.00@ 6.75
Common and medium	3.35@ 4.75	3.50@ 4.65	3.50@ 4.25	3.50@ 4.50	2.75@ 4.00
Canner and cutter	2.75@ 3.35	2.15@ 3.50	2.40@ 3.50	2.25@ 3.50	2.00@ 2.75
BULLS:					
Good-ch. (beef yrags. excluded)	4.25@ 6.00	4.00@ 4.75	3.90@ 5.25	4.25@ 5.75	3.75@ 6.00
Can.-med. (canner and bologna)	3.00@ 4.25	2.50@ 4.00	2.60@ 3.90	2.50@ 4.25	2.75@ 3.75
CALVES:					
Med.-ch. (190 lbs. down)	8.00@10.25	6.50@ 9.25	7.00@10.00	6.50@ 9.00	4.50@ 7.25
Cull-com. (190 lbs. down)	5.00@ 8.00	3.50@ 6.50	3.25@ 7.00	3.50@ 6.50	3.50@ 6.50
Med.-ch. (190-200 lbs.)	5.75@10.00	4.25@ 9.00	4.50@ 9.25	5.50@ 9.00	3.00@ 6.25
Med.-ch. (200 lbs. up)	4.00@ 7.75	3.25@ 6.00	3.00@ 6.50	3.50@ 6.50	2.75@ 5.00
Cull-com. (190 lbs. up)	2.75@ 7.50	2.50@ 4.00	2.50@ 4.50	2.50@ 3.50	2.00@ 4.75
Slaughter Sheep and Lambs:					
Lambs, med.-pr. (84 lbs. down)	13.00@14.35	12.50@14.00	12.50@13.75	12.00@13.75	12.25@13.85
Lambs, cull-com. (all weights)	9.75@13.00	8.75@12.50	9.00@12.50	9.00@12.00	8.50@12.25
Yearling wethers, med.-prime	9.00@11.75	8.25@11.50	8.00@11.00	8.00@11.00	7.50@11.00
Wethers, med.-pr. (2 yrs. old and over)	5.75@ 9.50	5.50@ 8.75	5.75@ 8.50	5.00@ 8.25	4.50@ 8.25
Ewes, common to choice	4.75@ 7.75	4.25@ 7.75	4.25@ 7.60	3.80@ 6.50	3.75@ 7.00
Ewes, canner and cull	1.00@ 4.75	1.00@ 4.25	1.00@ 4.25	1.00@ 3.50	2.00@ 3.75

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OMAHA.

(Reported by U. S. Bureau of Agricultural Economics,
Omaha, Nebr., Nov. 13, 1924.)

CATTLE—The week's run of fed steers and yearlings included a liberal proportion of short feds with good and choice offerings less numerous than a week ago. As compared with week ago well-finished yearlings and medium weight steers are mostly 10@15c lower, while short feds and weighty steers are 15@25c lower.

Long yearlings reached \$12.25 today and several loads earlier in the week cleared at \$12.00@12.10. Choice to prime heavies cashed at \$9.75@10.00 and short feds largely at \$8.00@9.50.

Grass cows and heifers were draggy all week and prices declined fully 25c. Canners and cutters are mostly 15@25c lower. Veal prices declined 50@75c.

HOGS—Receipts here and elsewhere for the week were liberal and values trended downward. Advances that were established late last week have been wiped out on all classes of hogs and an additional 25c break noted on most butchers and lights. Under broad local killer demand packing grades closed generally steady with a week ago.

SHEEP—Fat lamb values developed unevenness. Declining sharply the initial session under liberal supplies and bearish advices from outside centers but staging a comeback later under moderate loadings. As a whole a loss of 25c from a week ago is quotable. Interest has centered on fed woolled lambs with weighty clipped offerings neglected.

On today's trade bulk fed westerns sold at \$13.40@13.60; top, \$13.75. Choice fat rangers in same price range, while natives cashed largely \$13.00@13.25; fed clipped lambs, \$10.75@11.25. Sheep ruled higher under light supplies, advancing 25@35c. Desirable fat ewes largely \$7.00@7.50; top for week, \$7.60.

KANSAS CITY.

(Reported by U. S. Bureau of Agricultural Economics,
Kansas City, Mo., Nov. 13, 1924.)

CATTLE—Receipts of cattle for the week to date show an increase of about 25,000 over the same period last week and the general quality was the plainest of the season. Strictly desirable grain fed yearlings were very scarce and prices closed strong to 25c higher, while fed steers grading choice finished steady. Other fed steers and most grass fat offerings have been in liberal quota and prices are 25@40c lower than a week ago.

Prime long fed yearlings averaging 988 lbs. sold up to \$12.50 today, which established a new high mark for the year to date. Best handyweights sold up to \$11.50

and weighty matured steers cashed at \$11.00, while the bulk of the fed offerings went from \$7.25@9.50.

Grassers and cakefeds predominated in the supply and most sales ranged from \$5.00@6.75. All grades she stock are closing 25@50c lower and bulls are 10@15c off.

Killing calves are 50c@1.00 lower with heavies off most. Practical top veals at close to \$9.00.

HOGS—With more liberal receipts both locally and at other points the market ruled very uneven but closing levels are only slightly lower than last Thursday. Bulk of butcher grades are 5@10c lower while lights and light lights are from steady to 25c off.

Best medium and strong weight butchers sold up to \$9.50 today to packers and bulk of most desirable grades of all weights cashed from 9.20@9.45. Shipping demand has been curtailed due to the narrow spread in prices between the local market and eastern points.

Packing sows are weak to 10c lower with bulk \$8.40@8.75.

SHEEP—Receipts of sheep and lambs were light again this week but fat lamb prices are steady to 25c lower than a week previous. Best western offerings reached \$14.10 and bulk of the lambs both natives and westerns sold from \$13.65@14.00.

Several lots of fed clipped westerns arrived during the week and most sales ranged from \$11.65@12.10 with tops at \$12.15. Aged sheep have been very scarce and prices are 25@40c higher.

Most odd lots of ewes sold from \$6.50@7.35 with a few upward to \$7.75.

ST. PAUL.

(Reported by U. S. Bureau of Agricultural Economics and Minn. Dept. of Agriculture.)

So. St. Paul, Minn., Nov. 12, 1924.

CATTLE—This will perhaps go into the chronicles as the worst cattle market week of the fall season. The corn crop and condition may have aggravated the market condition to some extent, but it is nothing new in market history to have just such periods. Receipts are not only liberal but there is lack of finished beef quality in offerings.

The ranges are on the finishing period of the season for marketing these cattle, and the country has taken to sending in many of the cattle that were taken to feed lots not over 30 to 40 days ago. These cattle that have been only started on corn always prove unpopular with the beef trade and many of them have to sell at a less price per pound than was paid for them when taken out.

There has been nothing in prime beef here this week, the best being handy weights at \$11.35. Bulk of beef steers, such as are coming, \$9.50 down; good heavies at \$9.25 today; many of the short

feds selling below \$8.00 and supply hard to move;

Butcher grades of she stock dull and 25c lower today with bulk selling at about \$4.00@5.00, with cutters down to \$3.50 and under.

Total cattle this week to date 12,500.

HOGS—On a run of 11,000 for today the hog market held steady to strong at this point for the bulk of trade but closed with a weaker turn. There are too many underweight and immature hogs being forced upon the market at this time and the tendency of late is to increase the marketing of these.

For the same reason that the country is sending these little pigs to market, they are finding poor sale, the corn crop being the cause. Top butchers here today sold at \$9.35, with bulk at \$8.50@9.25, stock pigs largely \$6.00@7.00; packers taking some roasters at \$7.50.

SHEEP—The sheep market holds steady but lambs were 25c lower, with best here at \$13.50.

SIOUX CITY.

(Special Letter to The National Provisioner.)

Sioux City, Ia., Nov. 12, 1924.

CATTLE—Arrival of cattle runs of almost record breaking proportions forced decidedly lower prices at this week's opening, none of which loss had been regained at the mid-week session. A very narrow demand for feeder cattle was largely responsible for the bearishness of local packing interests.

Compared with a week ago, fat steers, yearlings, cows and heifers are around 50c

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lower while canners, cutters and bologna bulls are closing 25c lower. Only odd lots of dryfed steers have been offered, these selling at \$8.50@10.00, while the bulk of grass steers and yearlings found an outlet at \$5.00@6.25.

A spread of \$2.75@4.75 took most of the grass fat cows and heifers today, canners and cutters cashing mostly from \$2.75 downward to \$2.25. Bologna bulls, with a 25c loss, went to killers at \$3.00@3.50 with an occasional beefy sort up to \$3.75 and above.

Veal calves lost another 50c, bulk of the better lights going today at \$7.25@7.50.

HOGS—The hog market shows little net change compared with a week ago. Better grades of butcher and bacon hogs weighing upwards from 170 lbs. selling today at \$8.75@9.00, top \$9.10.

Packing sows brought mostly \$8.50, good killer pigs \$7.00.

SHEEP—Bulk of the desirable fat lambs are selling at \$12.25@13.25, or 25c lower than a week ago. Heavy lambs are about steady at \$9.00@10.00.

Fat ewes are 25@50c higher for the period, bulk of the fleshy ewes going to packers from \$5.00@6.50, best rangers \$6.75.

ST. JOSEPH.

(Special Letter to The National Provisioner.)

So. St. Joseph, Mo., Nov. 11, 1924.

CATTLE—Cattle receipts for two days this week around 12,700. The proportion of beef steers was comparatively light and quality was generally poor. Supplies were heavy at all points and there was a weak feeling to the trade. Compared with last week's close values are weak to 25c lower. Best fed steers on the yearling order sold \$11.50@11.60, but bulk of short-fed natives sold \$8.00@9.00.

Fed Kansas steers ranged up to \$8.50, and grassers sold down to \$6.00. The supply of butcher stock was liberal and consisted largely of stock from the West and Southwest. Canner and cutter cows held about steady, canners selling mostly \$2.25@2.65 and cutters \$2.75@3.25.

Fat cows were plentiful and the market declined 25@35. Texas cows in load lots ranged up to \$5.25, and native fed cows reached \$6.00. Short-fed yearlings declined sharply. Fed heifers sold up to \$9.00 and grassers ranged \$4.00@6.50.

Bulls are weak to 25c lower, with most sales \$3.00@3.75. Calves are mostly \$1.00 lower, with best veals at \$9.00.

HOGS—Hog receipts around 14,500 for two days against 7,452 same days a week ago. Values were sharply lower Monday, but there was a little firmer tone to Tuesday's trade. Tuesday's top was \$9.50 and bulk of sales \$9.00@9.40. These figures compare with a top of \$9.80 Saturday and bulk of \$9.15@9.75. Packing sows sold Tuesday at \$8.50@8.75 and stags \$7.25@7.50.

SHEEP—Sheep receipts around 5,500 for two days, practically all of the supply consisting of fed lambs. Monday's market held steady, but Tuesday's market was weak to 25c lower on lambs, while sheep held steady.

Best fed lambs sold Tuesday at \$13.90, with most sales at \$13.75. A few natives sold at \$13.25 and clippers brought \$11.75. Best ewes brought \$7.25, wethers \$8.50, and yearlings \$10.75.

BUFFALO OCTOBER LIVESTOCK.

Receipts and disposition of livestock at Buffalo, N. Y., for the month of October, 1924, are officially reported as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Receipts	27,430	18,069	138,816	108,615
Shipments	15,146	11,600	70,917	89,639
Local slaughter	12,413	6,469	67,879	14,276

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, Nov. 8, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour & Co.	9,469	6,500	16,252
Swift & Co.	6,795	14,500	17,456
Morris & Co.	7,483	7,100	12,058
Wilson & Co.	7,807	10,600	8,753
Anglo-American Prov. Co.	1,011	4,000
G. H. Hammond Co.	4,550	7,500
Libby, McNeill & Libby	6,337
Brennan Packing Co., 6,700 hogs; Miller & Hart, 4,900 hogs; Independent Packing Co., 6,600 hogs; Boyd, Lunham & Co., 3,600 hogs; Western Packing & Provision Co., 9,000 hogs; Roberts & Oake, 5,200 hogs; others, 25,500 hogs

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	5,449	1,233	6,548	622
Cudahy Pkg. Co.	5,016	1,654	3,826	4,079
Powder Pkg. Co.	681	6
Morris & Co.	4,064	1,356	3,821	1,317
Swift & Co.	5,873	2,145	5,192	3,692
Wilson & Co.	5,734	909	4,661	1,797
Local butchers	965	144	571	28
Total	27,782	7,347	24,619	11,535

OMAHA.

	Cattle & Calves.	Hogs.	Sheep.
Armour & Co.	4,712	5,907	4,644
Cudahy Pkg. Co.	5,138	4,721	6,895
Dold Pkg. Co.	802	5,109
Morris & Co.	3,364	2,528	849
Swift & Co.	5,083	4,378	5,880
M. Glassburg	65
Hoffman Pkg. Co.	33
Mayerowich & Vail	33
Mid-West Pkg. Co.	57
Omaha Pkg. Co.	48
John Roth & Sons	86
South Omaha Pkg. Co.	96
Lincoln Pkg. Co.	213
Nagle Pkg. Co.	19
Sinclair Pkg. Co.	91
Wilson Pkg. Co.	8
J. W. Murphy	4,236
Kenneth-Murray & Co.	4,413
Other hog buyers, Omaha	2,338
Total	19,786	32,730	18,268

ST. LOUIS.

	Cattle & Calves.	Hogs.	Sheep.
Armour & Co.	4,334	5,342	1,391
Swift & Co.	5,646	7,710	2,676
Morris & Co.	2,447	4,875	946
St. Louis Dressed Beef Co., 1,135
St. Louis Ind. Pkg. Co., 665	155
East Side Packing Co., 1,346	3,620	44
Butchers	17,688	30,412	1,938
Total	33,261	51,959	7,150

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	3,920	808	12,536	6,561
Armour & Co.	2,474	296	5,892	3,232
Morris & Co.	2,890	410	4,797	1,030
Others	3,885	461	9,205	1,542
Total	13,169	2,064	31,430	12,385

SIoux CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,080	320	8,585	3,130
Armour & Co.	1,910	151	8,223	1,536
Swift & Co.	1,778	56	3,955	2,354
Sacks Pkg. Co.	123	40	58
Smith Bros. Pkg. Co.	57	12	2
Local butchers	106	43	7
Order buyers and packer shipments	463	8,879
Total	6,497	622	29,700	7,020

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	2,446	971	1,508
Wilson & Co.	3,301	898	1,745	6
Others	141	12	348
Total	5,888	1,881	3,691	6

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,998	863	3,593	285
Dold Pkg. Co.	516	73	5,200	7
Local butchers	275
Total	2,759	938	8,802	292

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	1,264	256	1,230	2,091
Armour & Co.	615	201	769	1,195
Blaney-Murphy	415	6	1,121
Miscellaneous	435	136	895	409
Total	2,729	599	4,015	3,695

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	4,554	4,001	19,068	6,514
Hertz & Rifkin	239	64
Katz Pkg. Co.	917	334
Swift & Co.	6,478	6,264	28,023	9,818
Others	515	25	9,558	18
Total	12,703	10,688	56,474	16,350

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Eastern buyers	2,110	3,300	19,382	10,486
Kingan & Co.	1,415	450	17,008
Moore & Co.	4,176
Indianapolis Abat. Co., 916	41	1,414	90
Armour & Co.	304	36	3,011	35
Hilgemeyer Bros.	1,002
Brown Bros.	181	23	10
Bell Pkg. Co.	6
Schussler Pkg. Co.	562
Meier Pkg. Co.	63	6	251
Indianapolis Prov. Co., 4	367
Riverview Pkg. Co.	13	257
A. Wabnitz	13	78	33
Worm & Co.	29
Miscellaneous	660	187	178	92
Total	5,699	4,136	47,710	11,113

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
E. Kahn & Son	563	227	3,379	321
Kroger Groc. & Bak. Co.	247	69	1,978
C. A. Freund	92	43	182
Gus Jungling	180	115	59
Schroth Pkg. Co.	55	3,319
H. H. Meyer Pkg. Co., 181	2,625
J. Hillberg & Son	143	23	77
Wm. G. Behn	131	63
Peoples Pkg. Co.	118	119
J. Bauer & Son	59	8
A. Sander Pkg. Co.	1,386
J. Vogel & Son	862
J. Hoffman & Son	599
Tohrey Pkg. Co.	239
Ideal Pkg. Co.	817
Sam Gall	560
J. Schacter	184
F. Blackburn	22
J. Stegner	13
Erhardt & Son	41
Total	1,579	607	15,386	1,277

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co., 2,115	6,525	13,228	747
Swift & Co., Chicago, 555
United Dressed Beef Co., 103
Layton & Co.	765
R. Guma	152
F. C. Gross	121	30	27	26
Local butchers	250	332	217	109
Local traders	902	94	18	2
Total	4,097	6,971	14,407	884

RECAPITULATION.

Recapitulation of packers' purchases by market for the week ending Nov. 8, 1924, with comparisons:

CATTLE.

	Week ending Nov. 8, week.	Prev. week.	Cor. week.
Chicago	43,461	43,633	35,833
Kansas City	27,782	35,139	20,792
Omaha	19,786	20,126	17,296
St. Louis	33,261	36,059	38,798
St. Joseph	13,169	20,172	12,785
Sioux City	6,497	8,979	5,442
Oklahoma City	5,888	6,688	6,878
Indianapolis	5,099	8,509	5,591
Cincinnati	1,579	1,805	2,067
Milwaukee	4,097	3,890	3,404
Wichita	2,759	2,409	2,017
Denver	2,729	3,744
St. Paul	12,703	12,848

HOGS.

	Week ending Nov. 8, week.	Prev. week.	Cor. week.
Chicago	112,300	165,000	181,300
Kansas City	24,619	34,846	69,339
Omaha	32,730	38,799	51,087
St. Louis	51,959	67,142	89,938
St. Joseph	31,430	38,355	49,158
Sioux City	29,700	42,139	46,536
Oklahoma City	3,691	5,429	6,606
Indianapolis	47,710	51,704	74,047
Cincinnati	15,386	14,900	15,655
Milwaukee	14,407	20,305	20,270
Wichita	8,802	12,295	13,240
Denver	4,015	6,456
St. Paul	56,474	64,675

SHEEP.

	Week ending Nov. 8, week.	Prev. week.	Cor. week.
Chicago	55,124	61,747	47,097
Kansas City	11,535	9,848	10,570
Omaha	18,268	16,920	18,616
St. Louis	7,150	6,734	9,759
St. Joseph	12,385	13,175	19,545
Sioux City	7,020	6,817	5,742
Oklahoma City	6	38	36
Indianapolis	11,113	3,407	1,698
Cincinnati	1,277	1,356
Milwaukee	884	1,136	1,370
Wichita	292	432	685
Denver	3,695	4,859
St. Paul	16,350	18,157

NEW YORK LIVESTOCK.

Receipts for week ending Saturday, November 8, 1924, are as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	4,289	8,396	9,638	22,960
New York	1,421	2,114	17,637	1,575
Central Union	3,480	1,408	323	18,870
Total	9,190	11,888	27,618	43,405
Previous week	12,413	11,600	31,611	57,401
Two weeks ago	9,435	12,067	34,150	47,553

HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

Chicago.

PACKER HIDES—Active and higher. Three packers sold 16,000 November light native cows at 15½¢. One car November extreme natives steers sold 16¢. Rumors current of business in branded cows at 13¢ which cannot be confirmed. Five local small packers sold close to 25,000 November all weight native hides here at 16¢ and brands 13¢. About 8,000 eastern packer November-December all weight native hides sold 16¢, branded steers 13½¢; cows 12½¢. Local killers generally not offering; their views are quite firm. Natives last sold 17¢; Texas and butts 16¢; Colos. 15¢; branded cows 12½¢; heavy cows 16¢; lights 16¢ asked; bulls 12½-13¢; branded 11-12¢.

COUNTRY HIDES—The speed and action in packer and small packer hides is influencing country sellers to talk stronger prices on next sales. Business at the moment is still a bit slow on account of absence of offerings. Local sellers appear confirmed in their previously stated ideas of still stronger rates for country stock and they still refrain from making offerings. Some tanners in this section feel the prices of hides and leather are out of joint and they are not inclined to compete frantically for merchandise while the leather basis does not keep pace. Some business passed in country brands at 11¢ flat basis. Heavy steers rule quiet and unchanged around 12½@15¢ nominal; heavy cows are wanted at 11½@11¾¢ and nothing is offered under 12½¢ as a rule; heavy cows and butts are selling at 12@12½¢ range for sections and descriptions. Butts alone are held very firmly at 12½¢ and while no higher rates are heard as yet, it is generally supposed that larger sellers will insist on more money on next operations. Extremes are in moderate favor at 14½@15¢ for straight weights and goods to 50 lbs. Local sellers as a rule are not putting out any offerings, their desires being to wait for a better market later. Branded country hides 11¢ flat paid; country packer brands sold here at 13¢ for mixed lines; eastern sellers moved steers 13½¢ and cows 12½¢. Mountain states packers quote 11@12¢ flat f.o.b. for their hides; bulls continue sluggish and nominal around 8¾@9¢ for country run and country packers at 11@11½¢ lately paid; glue hides 8¾@8½¢ last paid.

CALFSKINS—Nothing of new interest is noted in calfskins. Packer stock lately sold at 24¢, one car moving late in week. One packer offers around 20,000 Octobers at 25¢ but is said to be willing to consider 24½¢. Another with half October production, estimated around 25,000 is not making any offering. In the city descriptions nothing is offered under a 23¢ rate which also was the last one realized quietly. Most collectors are offering a few cars of

material. Collections are reported to be rather small but live stock receipts indicate somewhat enlarged arrivals as compared with previous years at this season. The outside city descriptions of stock are steady in tone with quiet business passing from time to time as material is available at 21@22¢ from first salt. Resalted lines rate around 19@20¢ and some first salted lines are held up to 23¢ now. Country run of stock is unchanged at 16@18¢. Deacons are in good favor for women's weight leathers and rate at \$1.25@1.35 for country run of stock with cities \$1.60@1.65 recently paid. Slunks are quiet but sellers are endeavoring to push for business. Offerings are noted in October take-off at \$1.30; last sales were at \$1.25@1.30. The kipskin situation is quiet and firm. Packers are well sold out for October with last business at 19@19½¢ as to points. Cities are offered at 19¢; last sales 18½¢; countries 15-16¢.

MISCELLANEOUS MARKETS—Dry hides are unchanged around 18½@19¢; horse hides are strong and bringing \$6.00@6.25 for good renderer lines and \$6.50 reported secretly paid. Some parcels held higher on account of scarcity. Country run of stock \$5.50@6.00 asked. Packer pelts rate at \$2.75@3.25 for qualities; dry stock 33@35¢; pickled skins \$10.50@12.50 doz.; hog 25@50¢ asked.

New York.

PACKER HIDES—City slaughterers continue their policies of refraining from offering November goods at the present, in order to watch development. It is possible to secure parity rates with the western situation, freights and cut heads considered. Recent business was effected in native steers at 16½¢. Butts are considered worth 16¢ and Colorados 15¢; cows sold quietly at 14½¢ in the past week, bulls made 12¢.

OUTSIDE PACKER HIDES—These descriptions are marking time for the most part as sellers are not anxious to offer November goods as yet. Recent business was effected in all weight cows around 14¾@15¢ and steers up to 16¢. Mixed cows and steers are wanted at 15@15½¢ in the choice descriptions and in the case of one Chicago take-off a bid of 15½¢ was reported. Canadian packer stock is well cleaned out in earlier quiet movement; some late salting steers held for 17½¢ and branded steers 15½¢. Similar light cows are held for 15½¢ and branded cows 12¢. Pacific coast packers talk 14½¢ for steers and 12½¢ for cows; some decline to offer even on this basis as present.

COUNTRY HIDES—A firm undertone continues manifest in these descriptions of stock but action is limited somewhat by reason of small offerings. High prices

are asked by most all shippers. Southern sellers are getting priced up to 14½¢ flat for good description 25-50's and ordinary middle section lines are commanding 13½@13¾¢ flat. Southwestern kips 15@30 lbs. have been selling at 13¢; at f.o.b. including brands. Eastern all weight hides are selling in small lots at 10½@11½¢. Ohio and similar light hides rate at 14½@15¢ for weights and descriptions. Canadian lights 13¾@14½¢ flat for qualities and grub content. Demands for heavier weight ranges are increasing and prices range at 11½@12½¢.

CALFSKINS—A strong undertone continues with three weights lately bringing \$2.05@2.50@3.35. N. Y. kips unchanged at \$3.75@4.40. Outside calfskins are held quite firmly and offerings are relatively small. Penn cities \$2.00@2.35@3.25 asked. Untrimmed domestic cities are held at 22@23¢ and mixed stock 18@20¢. Foreign skins firm.

FOREIGN WET SALTED HIDES—New business in frigorifico descriptions of stock is still slow, more on account of the smallness of the available stocks than for price considerations as there is a moderately broad demand for the rapidly improving take-off. Holdings are considered around 50,000-60,000 with one salter holding over half the line for better prices in later sales. Another pack of Argentine steers sold at \$45.00 which figures out around 18¾¢ landed New York basis on ninety days credit.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ending November 15, 1924, with comparisons, are as follows:

PACKER HIDES.				
	Week ending Nov. 15, '24.	Week ending Nov. 8, '24.	Corresponding week 1923.	
Spread native steers	18½@19c	18½@19c	17	@17½c
Heavy native steers	@17½c	@17c	14	@14½c
Heavy Texas steers	@16½c*	@16c		@12c
Heavy butts	@16½c*	@16c		@12c
Heavy Colorado steers	@15½c*	@15c		@11c
Ex-light Texas steers	@13c* 12	@12½c	8	@8½c
Branded cows	@12½c	@12c		@8c
Heavy native cows	@16c*	@16c	12½	@13c
Light native cows	@15½c*15	@15½c		@10c
Native bulls	@12½c	@12c	9	@9½c
Branded bulls	@11c	@10½c		@7½c
Calfskins	24 @25c 23	@24c		@18c
Kips	@19c*	@18c	14	@15c
Kips, overweight	@17c*	@16½c		@14c
Kips, branded	@15c*	@14c		@13c
Slunks, regular	1.25@1.30	1.25@1.30	140@145	
Slunks, hairless	50@55c	50@55c	35@70c	

*These prices represent the last paid. No more are being offered at these prices now, however, and the market is considered from ½¢ to 1¢ higher on these hides.

Light, Native, Butts, Colorado and Texas steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.

	Week ending Nov. 15, '24.	Week ending Nov. 8, '24.	Corresponding week 1923.	
Native all weights	@18c	@15c	9½	@10c
Bulls, native	@12c	@11½c		@8c
Brd str. hds.	@12½c	@12½c		@8c
Calfskins	@22½c	@22½c		@17c
Kip	@18½c	@18½c	14	@15c
Slunks, regular	@1.30	@1.30	\$1.15@1.25	
Slunks, hairless				
No. 1	25 @40c	25 @40c	30@60c	

COUNTRY HIDES.

	Week ending Nov. 15, '24.	Week ending Nov. 8, '24.	Corresponding week 1923.	
Heavy steers	13 @13½c 12	@12½c	8	@8c
Heavy cows	11½@12c 11	@11½c	7	@7½c
Butts	11½@12c 11	@11½c	7	@7½c
Extremes	14 @15c 14	@14c	9	@9½c
Bulls	9 @9½c 9	@9c	6½	@7c
Branded	10½@11c 10	@10½c	12	@13c
Calfskins	16½@17c 16	@16½c	14	@15c
Kip	14 @14½c 14	@14c	12	@13c
Light calf	1.25@1.30	1.25@1.30	\$1.20@1.25	
Deacons	\$1.10@1.20	\$1.10@1.20	\$1.00@1.10	
Slunks, regular	\$1.15@1.25	\$1.15@1.25	\$0.75@1.00	
Slunks, hairless	\$0.30@0.40	\$0.30@0.40	0.25@0.30	
Horsehides	\$4.75@5.25	\$4.75@5.25	\$3.00@4.00	
Hogskins	\$0.25@0.30	\$0.25@0.30	\$0.25@0.30	

SHEEPSKINS.

	Week ending Nov. 15, '24.	Week ending Nov. 8, '24.	Corresponding week 1923.	
Large packers	\$3.00@3.10	\$3.00@3.10	\$2.10@2.30	
Small packers	\$2.75@3.25	\$3.00@3.10	\$1.75@2.00	
Pkrs. shear'gs.	@1.35	@1.35	\$1.20@1.25	
Dry pelts	\$0.33@0.35	\$0.33@0.35	\$0.26@0.28	

Stocks and Distribution of Hides and Skins

Stocks of hides and skins for the month of September, 1924, based on reports received from 4,563 manufacturers and dealers, are reported by the U. S. Department of Commerce as follows:

Kind	Stocks on hand or in transit September, 1924	August, 1924	September, 1924	Stocks disposed of during Sept., 1924
Cattle, total	3,774,756	3,760,239	5,486,802	1,843,638
Domestic—packer	2,420,267	2,363,585	3,180,470	1,174,873
Domestic—other than packer	1,094,323	1,056,814	1,171,444	331,620
Foreign (not including foreign-tanned)	280,166	337,830	1,134,870	137,145
Buffalo	13,569	21,410	117,477	2,018
Cattle and kip, foreign-tanned	19,128	19,347	23,340	359
Calf and kip	3,340,228	*3,146,944	3,429,172	913,774
Horse, colt, ass, and mule:				
Hides	62,316	75,324	99,715	42,737
Fronts	31,491	52,875	97,284	3,295
Butts	86,796	107,795	185,098	20,739
Shanks	10,892	11,658	23,062	1,067
Goat and kid	8,017,868	8,880,707	10,999,361	1,589,381
Cabretta	508,841	571,425	914,186	78,899
Sheep and lamb	7,282,318	6,943,938	9,262,831	2,583,558
Skivers and fleashers	148,359	139,550	132,163	69,803
Kangaroo and wallaby	174,839	182,987	337,895	4,833
Deer and elk	412,774	423,799	274,212	130,474
Pig and hog	23,300	21,513	65,010	6,719
Pig and hog strips	389,513	499,892	644,866	316,757

ICE AND REFRIGERATION

ICE NOTES.

The Plymouth Refrigerating Company, Plymouth, Wis., plans to erect an addition to its plant.

Buehler Bros., Inc., plans to erect a cold storage warehouse at 46th and Loomis streets, Chicago.

The Crystal Ice Company, 2100 E. North avenue, Baltimore, Md., plans to erect a new ice warehouse in that city.

A new ice plant is soon to be erected in Sweetwater, Tenn., by Ewing Wilder and Theodore Neal.

The Woodlawn Ice Company plans to erect a \$15,000 addition to its plant at the corner of W. Woodlawn street and Fredricksburg Rd., San Antonio, Tex.

A new ice and cold storage plant is soon to be started at 22d street and Avenue A, Galveston, Tex., by Geo. W. Fraser.

The Ardmore Ice Company has been incorporated in Ardmore, Okla., with a capital stock of \$100,000 by W. D. Beard and Clement DeNoya.

A new ice plant is to be built at 1102 S. Beckley street, Dallas, Tex., by J. O. Jones, at a cost of \$14,000.

The ice plant of the Edisto Public Service Co., Denmark, S. C., has been re-modeled and re-equipped.

The Causeway Ice Company has been incorporated in Miami, Fla., with a capital stock of \$10,000 with Robert H. Holland as president and Claude Holland, secretary.

INSTALLING REFRIGERATION.

O. P. Heller, in New York Produce Review and American Creamery.

[EDITOR'S NOTE—This article applies particularly to wholesale houses, especially those handling produce.]

Refrigerating rooms located in the basement are most easily cooled, as the temperature of the ground in summer time is lower than the outside temperature. But whether the refrigerator or ice box is in the basement or above ground, care should be taken to have it properly insulated.

The better the insulation, the smaller the machine required or the shorter the running time necessary and this is reflected in the electric power bill if that is the power used. The first cost of a poorly insulated room may be lower than that of a properly insulated room but the electric power bills which fall due each month will be greater in the case of the poorly insulated room and the latter in the end will be by far the most expensive.

City vs. Well Water.

The question of whether to use city water or whether to put down a well and so be independent of the city plant is a matter to be carefully considered. A good supply of water is required for a refrigerating plant and it must flow continually while the machine is running. The well water is usually several degrees colder than city water and the colder the water the more efficient the plant and the lower its operating cost.

The size of the plant to be installed is an important subject, for if the plant is too small the up-keep cost will be too great and the service received from it will be unsatisfactory. On the other hand if the system is too large the operating costs will be higher than necessary. It is necessary to consider the products to be refrigerated.

Every article that is commonly stored in a refrigerator has a storage temperature that is best suited to it. Some products should be stored at a higher temperature than others. Again other products will keep best if they are frozen. Particular care should be exercised in this respect by the dairy plant, for milk is such a perishable product that it is a problem for a refrigeration engineer who is intimately acquainted with all of the ramifications of the dairy industry, if best results and lowest operating costs are desired.

Spray Towers Help Cooling.

In localities where water is scarce, of a warm temperature and for large plants it is frequently desirable to install cooling or spray towers to give an ample supply of cool water for the condenser. Spray towers work similarly to an automobile radiator as they use the water over and over again.

They accomplish result by spraying or trickling the water in a tower located where currents of air will fully circulate. The water circulating in a tower also partially cools itself by evaporation. A cooling tower outfit seldom requires more than 1/20 of the water ordinarily necessary.

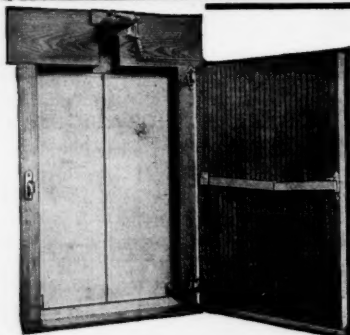
Cold Storage Insulation

All Kinds of Refrigerator Construction

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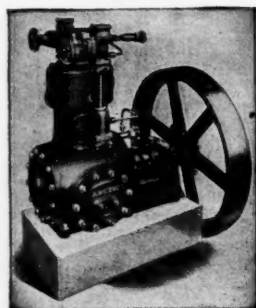
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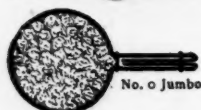
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Get free samples and prices of all sizes. It's the little thing that stops Big Leaks. E. J. WIRFS, Sole Manufacturer and Patentee, 113 So. 17th St., St. Louis, Mo.

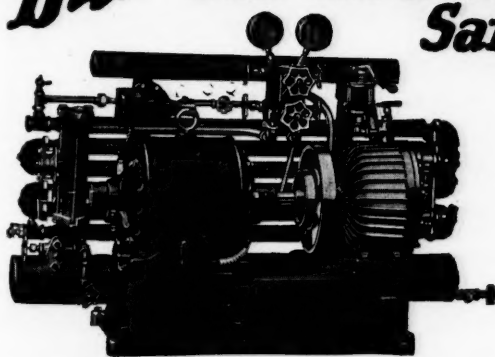
Between Freezing and Spoiling

**Foodstuffs
Freeze
Below 33°**

Only 7°

**Foodstuffs
Spoil
Above 40°**

**But No Trouble Now To Have
Safe Temperatures Always**



Outstanding Features of Climax Model C

- 1—Rotary Compressor a marvel of simplicity—positive and efficient in operation.
- 2—Model C operated by 2 H.P. motor. No power wasted in belts or other transmission.
- 3—No valves—no small frail parts.
- 4—Only 3 moving parts—all heavy, rugged and permanent.
- 5—Most compact—Model "C" size only 52" long and 21" wide, and 36" high. Weighs only 750 pounds.
- 6—Compressor direct connected to electric motor.
- 7—Continuous flow of gas through the compressor.
- 8—All lubricating oil confined to the high pressure side of compressor.
- 9—No oil can come in contact with liquid refrigerant.
- 10—No violent fluctuation of hands on pressure gauges.
- 11—Simplest starting. Just open water valve to start, close water valve to stop.
- 12—No throwing of electric switches—tightening of belts—or clattering of valves.
- 13—Nothing to forget. Shuts off automatically in case of failure of cooling water supply.
- 14—Particularly adapted to automatic control.
- 15—All parts made interchangeable.
- 16—Each unit factory tested before shipment to produce refrigeration in excess of its rated capacity.

A Climax Refrigerating Unit will soon pay for itself in the saving it makes. You can now have *refrigeration* anywhere and at any time in your place of business. You can have it with even more certainty and less trouble than you now have *heat*. All you have to do is to turn an electric switch and open a water valve. It is so simple to install and operate—so dependable—so economical—so clean and dry in its operation, and so surprising in its savings, you can no longer afford to be without this marvelous new refrigerating machine.

CLIMAX Model C ROTARY

Driven by Gas Engine or Electric Motor

offers you all of these advantages:

- It is absolutely dependable.
- It keeps temperatures constantly within the seven degree safety range, below 40° and above 33°.
- It keeps foodstuffs safe from spoilage—safe from freezing.
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- It provides odorless refrigeration—no tainted food.
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New Orleans, La.
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Pittsburgh, Pa.
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St. Louis, Mo.
Salem, Iowa

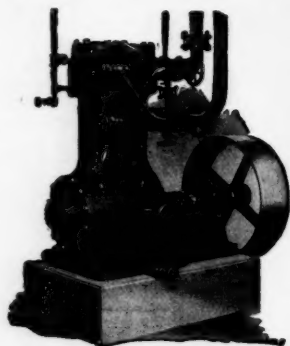
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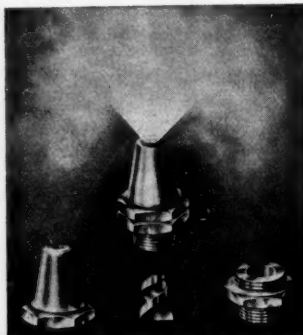
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LAFAYETTE BUILDING, PHILADELPHIA. MONADNOCK BLOCK, CHICAGO.

CONFINE TEXAS DISEASE.

Promptness in discovering, slaughtering and burying cattle infected with foot-and-mouth disease in Texas is considered responsible by officials of the U. S. Department of Agriculture for the confinement of the disease to a small area in the Southeastern part of the State. Since the discovery of the infection on September 27, the toll of the disease has been nine herds, including about 3,000 cattle and 27 sheep. Besides, about 4,600 cattle running at large in the infected area have been rounded up and destroyed. In view of the highly infectious nature of the pestilence this number is considered small.

The latest report to the Department from Dr. Marion Imes, in charge of control work in Texas, shows that no new infection has occurred since October 15, except one dairy herd in Galveston County which showed symptoms of the disease on October 27. This herd, consisting of 242 cattle and 27 sheep, was disposed of by incineration within 48 hours.

The report states further that the infected area is being held in quarantine under guard and every reasonable precaution is exercised to prevent further spread. All agencies working on control and

eradication are organized into one force, which is working smoothly and efficiently. City, county, and state authorities, Dr. Imes states, are co-operating in an efficient and wholehearted manner. The disease is so well restricted that the presence of the quarantine zone in the southeastern part of the state interferes but slightly with the normal livestock and agricultural industries, save for the rigid embargoes which certain states have imposed on Texas products.

SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending Nov. 8, 1924:

CATTLE.			
	Week ending Nov. 8.	Prev. week.	Cor. week. 1923.
Chicago	43,461	43,033	35,833
Kansas City	35,129	44,725	35,959
Omaha	18,210	25,010	18,066
East St. Louis	21,374	21,851	25,428
St. Joseph	10,924	12,906	7,760
Sioux City	6,488	6,932	4,920
Cudahy	961	877	920
Fort Worth	13,673	12,341	12,012
Philadelphia	2,208	2,485	2,278
Indianapolis	3,297	3,888	2,966
Boston	2,757	2,286	2,637
New York and Jersey City	11,313	11,714	11,006
Oklahoma City	7,769	8,825	9,776

HOGS			
Chicago	112,300	165,000	187,300
Kansas City	24,619	35,954	69,339
Omaha	24,623	30,282	34,319
East St. Louis	40,526	50,002	60,417
St. Joseph	25,742	30,550	43,839
Sioux City	21,523	38,084	20,863
Cudahy	21,039	17,257	22,561
Ottumwa	17,633	14,082	19,085
Fort Worth	2,553	2,339	9,641
Philadelphia	18,520	20,286	26,279
Indianapolis	21,105	22,890	35,184
Boston	17,001	13,631	27,052
New York and Jersey City	56,034	60,179	61,124
Oklahoma City	3,601	5,420	6,606

SHEEP.			
Chicago	55,124	61,747	46,607
Kansas City	11,535	10,356	10,570
Omaha	17,627	17,553	19,360
East St. Louis	6,026	8,941	8,041
St. Joseph	10,843	11,189	12,537
Sioux City	6,935	7,862	6,164
Cudahy	540	820	877
Fort Worth	1,215	835	1,317
Philadelphia	5,611	7,618	6,335
Indianapolis	426	841	739
Boston	6,742	7,513	10,803
New York and Jersey City	51,789	52,961	47,385
Oklahoma City	6	64	36

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Saving Money in Pork Cutting

Quality and Price of Products Depend on Method of Handling

Quality, yield and costs in the pork cutting departments are important to every packer. To get the most in quality and yield at the least cost, the packer must consider not only the condition of the meat, but the way it is handled in production.

Every packer knows that careless or uneconomical handling may make cheap cuts out of what could have been quality products. This is especially true of belly, loin and rib yield. The method of handling these products determines their quality and selling price—providing, of course, that their condition is good.

Handling pork bellies to get quality products is largely a matter of trimming them during the cutting process. Of course, a belly can be trimmed very fancy by cutting it square, removing tip bones and cut at the scribe mark.

This method is not only costly, but unnecessary. In eliminating scribe marks by trimming away from the belly that portion of it bearing the scribe mark, the value of the product is being reduced from a high to a low level.

Yields Must be Watched.

This shows how necessary it is to study the yield question at all times. Unless the matter is studied, it will be found that there has been produced a quantity of product which, by the nature of the yield figures, calls for a high price to "break even."

The solution is not alone in the fancy trim of the product, but in getting back in yield a legitimate amount of product, trimmed in a manner to get quality, and all at a cost to warrant a profit.

A new device to help small and large packers improve their pork belly products and increase their yield is the H. & H. Scribe Saw. This device, it is claimed, eliminates scribe marks on the bellies. This makes a full yield possible and tends to lower operating costs. Eliminating scribe marks means that less trimming is required, both on the belly and in sausage meat and lard to the tank.

How the Scribe Saw Works.

The H. & H. Scribe Saw is designed, according to the makers, to replace the old method of hand scribing with one that is more efficient. Use of the scribe saw is said by the manufacturers to avoid miscut loins that originate at the scribe. There are no ragged edges of bone left on the loin or spareribs after the device has been used. Naturally, the loins are improved in appearance.

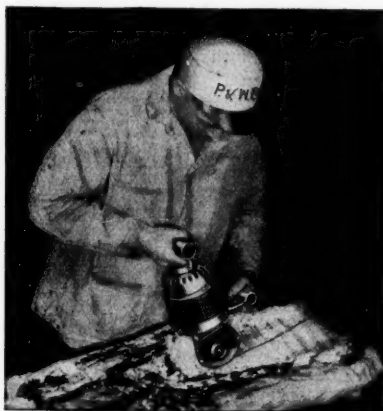
The absence of ragged edges of bone on the loin or spareribs makes it easier to pull the loin, and also makes it possible to raise the ribs without removing part of the belly meat. Thus the rib yield is lowered and the belly yield increased. Bellies are worth more than spareribs.

An adjustable guard on the H. & H. Scribe Saw makes it easy to adjust the

machine to scribe large or small hogs. The machine is convenient to install, and when in operation is held in the hands of the operator.

A Back Fat Splitter.

The manufacturers of this machine also are producing another intended to simplify and improve a meat-cutting operation. This device is the H. & H. Back Fat Splitting machine. It is claimed to



THE H. & H. SCRIBE SAW IN USE.

be a time and labor saver, lowering labor cost on the belly trimming table. The side of the belly handled by the machine requires no further trimming.

The manufacturers of the H. & H. Scribe Saw and the H. & H. Back Fat Splitting machine are represented by Best & Donovan, 332 S. Michigan avenue, Chicago, Ill.

CASINGS IN MONGOLIA.

(Continued from page 24.)

gently with a wooden knife. By this operation the mucilage is removed and falls into the basin. By gently pulling it along the gut gradually is entirely cleansed.

Then it is rolled up into a ball and given to the next worker, who dips it into fine salt and puts it into a barrel. For 1,000 pieces it is necessary to use about 70 to 110 lbs. of good salt.

The gut stays in this barrel for three or four days, when it gives off enough moisture to make a brine from which it hardens. Out of the brine it is taken and put into the baskets to allow the brine to drain off.

After the casings are tightly packed and are then ready for export. Usually barrels containing 2,000 to 2,500 pieces are used, which weigh when filled from 350 to 450 lbs.

Difficulties of the Trade.

Recently successful attempts have been made to ship most of the casings, chiefly sheep, to Kalgan, from where they are distributed all over the world.

The only trouble with this plan is that

the slaughtering system is not suitable for the preserving of casings until ready for preparation. Slaughtering does not go on the year round, gradually increasing with the approach of winter, when the animals are more or less concentrated at the fairs and other important centers.

This obliges some of those engaged in the gut industry to build their factories near the slaughter houses, doing the work in short, intensive periods—sometimes preparing all the casings obtained in one day.

These chance manufacturers are real artists of their trade. The lack of means does not allow them to establish themselves in those places where transportation is convenient, to furnish their factories with up-to-date machines and to employ first-class labor. These peculiarities of the industry in Mongolia are the handicaps of the gut business.

When we take into account that in many places animal slaughter is not at all organized, that often it is done in the most primitive way, that the seasons are undefined, although most of the slaughtering is done in winter when the cattle come in from the pastures, we see that the problems a gut-manufacturer in Mongolia has to face are numerous.

Freezing Saves the Situation.

The only redeeming feature is the cold weather. The casings freeze on being thrown out of the slaughterhouse, and in that condition they can be transported any distance without difficulty, and preserved for a long time without spoiling.

Those who buy up gut on the spot get it for practically nothing. In my presence in 1922 in Ulaistai gut was bought for 10 cents Mex., which would come to 17 to 20c Mex. with transportation to Kalgan.

Brought to places in the vicinity of ports, the gut has to be prepared and assorted according to the demands of the buyers.

The prejudice of casings manufacturers against freezing has no foundation, and can only be explained by the fact that they do not know how to thaw it out properly, or how to keep it after that. That freezing has no bad influence on the casings has been proved conclusively by Professor Bakmetieff, who showed that they even retained their living qualities.

Mongolia, with reference to the export of raw products, is divided into sections. The Northwestern part has a decided sympathy for Siberia, and they send all they have that way just as before the war. The Northeast sends through Manchuria to Vladivostock and Dairen; the central region, including Urga, to Kalgan and Tientsin; the South and Southwestern part through Urga to Kalgan and Tientsin.

Only those who have great initiative and perseverance, and who know the country, its people and their customs and character, can hope to be successful in the buying, preparing and exporting of gut from Mongolia. In spite of the lack of transportation facilities and technicalities the business on the whole is an unusually profitable one.

What are standard temperatures for cooling beef? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

Chicago Section

E. E. Nott, of P. Burns & Company, Ltd., Calgary, Canada, was in Chicago this week.

Harry Speer, head hog buyer for Kingan & Co., Inc., Indianapolis, Ind., was seen around the Stock Yards this week.

Joseph Dushinski, formerly of the Corn Belt Packing Co., Dubuque, Ia., joined the staff of the Independent Packing Co., Chicago, this week.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 44,846 cattle, 11,998 calves, 140,205 hogs and 41,950 sheep.

Oscar F. Mayer and Oscar G. Mayer, of Oscar Mayer & Co., Chicago, together with a party of friends, are enjoying their annual deer hunting trip in the North Woods this week.

D. P. Cosgrove, the "little giant" of Sterne & Son Co., Chicago, made a flying trip East last week on business. The trips that a "go-getter" like Pete makes are always "flying" trips.

Morris Rosenbach, manager export department, Wilson & Co., Chicago, has returned from a three months' trip to the United Kingdom and the continent. Mr. Rosenbach went through all the central European countries while abroad.

The entire trade was glad to learn this week that E. C. Merritt, vice-president of the Indianapolis Abattoir Co., Indianapolis, Ind., has left the hospital. Ed is not yet well, but he is now doing his convalescing at home.

Ernest L. Bloss, superintendent of the Jacob Dold Packing Co., Wichita, Kans., spent a few days in the city this week on business. Ernest is famous as the man who never has a sour ham in his plant. If you don't believe it, ask the government inspectors.

Prices realized on Swift & Company's sales of carcass beef in Chicago, for the week ending Saturday, November 8, on shipments sold out, ranged from 6.00 cents to 20.00 cents per pound and averaged 11.72 cents per pound.

Provision shipments from Chicago for the week ending November 8, 1924, with comparisons, were reported as follows:

	Cor.	Last week.	Prev. week.	week, 1923.
Cured meats, lbs.	17,473,000	18,024,000	18,791,000	
Fresh meats, lbs.	44,122,000	45,081,000	21,662,000	
Lard, lbs.	10,739,000	10,603,000	10,798,000	

Arthur Jones, well-known broker and packinghouse representative, of Liverpool, England, was in the city this week. He

Sam Stretch, the spice man, holds the proud record of never having missed a packers' convention. He was one of the original "old guard" who helped to found the trade association, and he is always on hand to help along the good work. And Sammy never talks spices at conventions, either!

NEW ANIMAL HUSBANDRY HEAD.

E. W. Sheets has been appointed head of the animal husbandry division of the U. S. Bureau of Animal Industry, succeeding Dr. L. J. Cole, who returned to his duties at the University of Wisconsin at the expiration of his leave of absence from that institution.

Mr. Sheets came to the Department in 1919, in charge of the office of beef cattle investigations. This office was a portion of the division of which he has recently been made head. He has been acting chief of the division at different periods since the retirement of George M. Rommel, who headed this part of the work of the Bureau for many years.

Mr. Sheets is well equipped to take up the work of his distinguished predecessors.

MEAT AND LIVESTOCK ATTACHE.

Dr. S. O. Fladness, of the U. S. Bureau of Animal Industry, has been appointed agricultural commissioner to Mexico. He began his new duties November 1, with headquarters at the American Consulate in Mexico City.

The duties of Dr. Fladness will consist largely in conferring with Mexican authorities concerning livestock diseases and quarantine regulations in an endeavor to secure uniformity in the regulations of the two countries. He will perform other duties for various branches of the department of agriculture, including activities of an economic character. His varied experience in livestock and other agricultural work makes him well fitted to fill this new office.

What is the proper temperature for scalding hogs and how may it be maintained? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

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WILLIAM H. KNEHANS, Chief Engineer

ABATTOIR PACKING AND COLD STORAGE PLANTS
Manhattan Building, Chicago, Ill. Cable Address, Pacarcó

MEAT EXHIBIT AT SHOW.

A bit of historic old England has been transported to the grounds of the International Live Stock Exposition, Chicago, which will celebrate its 25th anniversary November 29 to December 6. A comprehensive exhibit of meat, which is a new feature of the show this year, will be housed in a special building duplicating in exterior architecture the dwelling in which the immortal Shakespeare was born.

The exhibit is sponsored by the National Live Stock and Meat Board, an organization representative of all branches of the live stock and meat industry. A statement coming from the Board, explaining the significance of modeling the building after the Shakespeare home, says that the idea was followed out in view of the fact that a portion of the house at Stratford-on-Avon was utilized as a meat market.

To further carry out this idea, the exhibit building has been named "The Meat Shop." It occupies one of the most prominent sites on the show grounds. Plans have been completed for a thoroughly educational display of meat and meat products in a most attractive manner.

CELEBRATE PLANT OPENING.

To celebrate the opening of their new packing plant, Kauf & Rinderspacher Co., Hastings, Nebr., held a formal opening and food show on November 13, 14 and 15. The new plant, which is located at Second street and Minnesota avenue, is four stories high and is a credit to the company.

The food show held in connection with the opening was an exhibition of the products of the company, which are sold under the trade mark name of "K. and R. Country Maid Products."

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ending November 6, 1924:

BUTCHER STEERS.			
1,000-1,200 Lbs.			
	Week ended Nov. 6, 1923.	Same week Oct. 30, 1923.	Week ended Nov. 6, 1924.
Toronto	\$ 6.50	\$ 6.25	\$ 6.00
Montreal (W)	6.00	5.50	6.25
Montreal (E)	6.00	5.50	6.25
Winnipeg	6.25	5.00	5.25
Calgary	5.00	4.00	5.00
Edmonton	4.50	4.25	4.75

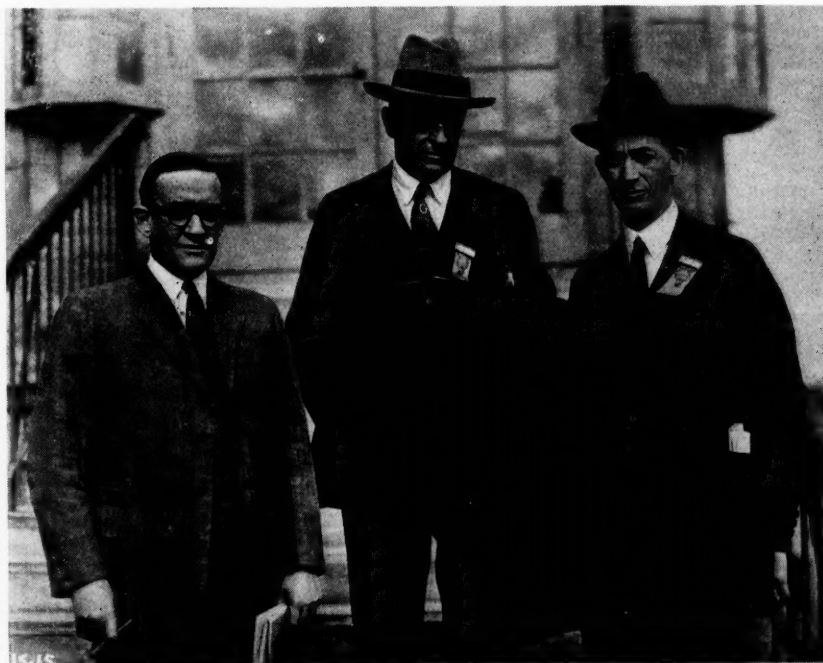
VEAL CALVES.			
Toronto	12.00	11.50	12.00
Montreal (W)	10.00	11.00	10.00
Montreal (E)	10.00	11.00	10.00
Winnipeg	6.00	6.00	5.50
Calgary	4.50	4.50	4.50
Edmonton	4.50	4.50	4.50

SELECT BACON HOGS.			
Toronto	10.96	9.90	11.50
Montreal (W)	10.25	9.75	10.50
Montreal (E)	10.25	9.75	10.50
Winnipeg	9.46	8.50	10.39
Calgary	8.80	9.35	9.79
Edmonton	9.35	9.90	9.60

GOOD LAMBS.			
Toronto	12.50	11.65	14.00
Montreal (W)	11.00	11.00	11.35
Montreal (E)	11.00	11.00	11.35
Winnipeg	13.00	11.25	13.00
Calgary	11.50	11.00	11.50
Edmonton	12.00	11.50	12.00

SWEDISH COOPERATIVE PLANT.

Plans for forming an export bacon association in Sweden as announced in a recent issue of Foreign Crops and Markets, published by the U. S. Department of Agriculture, have now materialized, according to H. Sorensen, Acting Commercial Attache at Copenhagen. An organization to be known as "Swedish Cooperative Slaughterhouse, Inc." was formed at Stockholm about the middle of September and an attempt will now be made to standardize Swedish bacon for exports. An attempt will also be made to establish a trade mark guaranteeing quality, as has been done in Denmark, and an energetic advertising campaign is planned in the British market.



THEY WERE THERE, BUT GOT LEFT OUT!

R. V. Jamison, of the Jamison Cold Storage Door Co., Hagerstown, Md.; J. C. Peyton, Peyton Packing Co., El Paso, Tex.; Joseph P. Murphy, Blayney-Murphy Co., Denver, Colo., were actively interested in all events of the recent Packers' Convention at Chicago. THE NATIONAL PROVISIONER staff photographer caught them, but the printer overlooked them on press-day. So they get a special place here!

CHICAGO LIVESTOCK.

RECEIPTS.				
	Cattle.	Calves.	Hogs.	Sheep.
Mon., Nov. 3	25,072	4,827	42,592	18,360
Tues., Nov. 4	11,181	2,758	25,812	9,729
Wed., Nov. 5	16,329	2,007	19,766	14,787
Thurs., Nov. 6	15,465	3,451	41,700	18,351
Fri., Nov. 7	5,256	903	37,281	13,616
Sat., Nov. 8	995	33	7,154	3,946
Totals last week	74,298	13,999	174,255	78,809
Previous week	88,233	18,196	205,071	84,347
Year ago	70,147	14,076	217,635	76,590
Two years ago	71,712	12,217	165,982	93,778

SHIIPMENTS.				
	Cattle.	Calves.	Hogs.	Sheep.
Mon., Nov. 3	4,994	446	11,508	2,534
Tues., Nov. 4	3,367	229	11,347	4,183
Wed., Nov. 5	5,797	146	8,323	3,363
Thurs., Nov. 6	4,854	309	17,757	5,462
Fri., Nov. 7	3,332	214	18,991	4,319
Sat., Nov. 8	767	57	4,074	1,947

Totals last week	22,001	1,401	72,000	20,858
Previous week	28,219	1,782	51,814	19,138
Year ago	28,396	1,104	33,414	25,483
Two years ago	29,525	1,327	28,201	43,467

Receipts at Chicago Stock Yards thus far this year to Nov. 8, with comparative totals:

	1924.	1923.
Cattle	2,627,928	2,689,010
Calves	681,007	663,790
Hogs	8,125,074	8,511,410
Sheep	3,544,210	3,532,506

Combined weekly hog receipts at eleven markets for 1924 to Nov. 8, with comparisons:

	Week.	Year to date.
Week ending Nov. 8	535,000	30,984,000
Previous week	604,000	
Corresponding week, 1923	832,000	31,902,000
Corresponding week, 1922	599,000	24,236,000
Corresponding week, 1921	585,000	24,215,000

Combined receipts at seven points for the week ending Nov. 8, with comparisons:

	Cattle.	Hogs.	Sheep.
Week ending Nov. 8	237,000	423,000	178,000
Previous week	331,000	537,000	203,000
1923	273,000	641,000	196,000
1922	270,000	452,000	218,000

Combined receipts at seven markets for 1924 to Nov. 8, and the corresponding period for previous years:

	Cattle.	Hogs.	Sheep.
1924	9,424,000	25,373,000	9,488,000
1923	9,721,000	26,220,000	9,625,000
1922	9,385,000	19,391,000	8,772,000

Chicago stock Yards receipts, average weight and top and average prices for hogs, with comparisons:

	Number received.	Average weight, lbs.	Prices—Top.	Average.
Week ending Nov. 8	174,100	233	\$10.25	\$ 9.30
Previous week	206,971	233	10.40	8.95
1923	217,635	236	7.65	7.05
1922	165,382	230	8.75	8.30
1921	189,943	224	7.85	7.15
1920	157,706	225	14.20	13.00
1919	206,288	226	15.50	14.50
1918	210,202	225	18.10	17.62
1917	173,614	210	17.85	17.45
1916	278,778	195	10.30	9.60
1915	219,614	186	7.05	6.40
1914	132,227	220	8.25	7.45

Average 1914-1923 194,200 218 \$11.55 \$10.85

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lamba.
Week ending Nov. 8	\$10.00	\$ 9.30	\$ 6.40	\$13.75
Previous week	10.30	8.95	6.40	13.35
1923	9.65	7.05	6.75	12.65
1922	10.10	8.50	7.10	13.55
1921	7.50	7.15	4.10	8.85
1920	12.10	13.00	6.30	12.00
1919	15.50	14.00	8.00	14.50
1918	15.10	17.62	9.00	14.75
1917	10.90	17.45	11.15	16.75
1916	10.15	9.60	8.10	11.45
1915	8.85	6.40	5.75	8.90
1914	8.90	7.45	5.50	8.80

Average 1914-1923 \$10.85 \$10.85 \$ 7.15 \$12.25

Following is given the net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ending Nov. 8	52,000	102,200	57,800
Previous week	60,014	154,057	65,209
1923	47,751	184,221	51,107
1922	42,187	137,181	50,311
1921	41,679	132,224	56,982

*Saturday, Nov. 8, estimated.

Chicago packers' hog slaughters for the week ending Nov. 8, 1924.

Arnour & Co.	6,500
Anglo-American	4,000
Swift & Co.	14,500
Hammond & Co.	7,500
Morris & Co.	7,100
Wilson & Co.	10,000
Boyd-Latham	3,600
Western Packing Co.	9,600
Roberts & Oake	5,200
Miller & Hart	4,900
Independent Packing Co.	6,000
Brennan Packing Co.	6,700
Wm. Davies Co.	6,700
Agar Packing Co.	2,300
Others	25,200

Totals	112,300
Previous week	135,000
Year ago	187,300
Two years ago	142,300
Three years ago	138,500

(For Chicago livestock prices, see page 40.)

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

CASH PRICES.

Based on Actual Carlot Trading, Thursday,
November 13, 1924.

Green Meats.

Regular Hams—		
8-10 lbs. avg.	@15
10-12 lbs. avg.	@15
12-14 lbs. avg.	@15
14-16 lbs. avg.	@15
16-18 lbs. avg.	@16
18-20 lbs. avg.	@16
Skinned Hams—		
14-16 lbs. avg.	@16
16-18 lbs. avg.	@16
18-20 lbs. avg.	@16
20-22 lbs. avg.	@15
22-24 lbs. avg.	@14
24-26 lbs. avg.	@13½
26-30 lbs. avg.	@13
Pics—		
4-6 lbs. avg.	@11
6-8 lbs. avg.	@10½
8-10 lbs. avg.	@10½
10-12 lbs. avg.	@10½
12-14 lbs. avg.	@10½
Bellies—(Square cut and seedless)		
6-8 lbs. avg.	@18½
8-10 lbs. avg.	@18½
10-12 lbs. avg.	@17½
12-14 lbs. avg.	@17
14-16 lbs. avg.	@16½

Pickled Meats.

Regular Hams—		
8-10 lbs. avg.	@15½
10-12 lbs. avg.	@15½
12-14 lbs. avg.	@15½
14-16 lbs. avg.	@15½
16-18 lbs. avg.	@16
18-20 lbs. avg.	@16½
Boiling Hams—(house run)		
16-18 lbs. avg.	@16½
18-20 lbs. avg.	@16½
20-22 lbs. avg.	@16½
Skinned Hams—		
14-16 lbs. avg.	@15½
16-18 lbs. avg.	@15½
18-20 lbs. avg.	@15½
20-22 lbs. avg.	@14½
22-24 lbs. avg.	@14½
24-26 lbs. avg.	@14
26-30 lbs. avg.	@13½
Pics—		
4-6 lbs. avg.	@12½
6-8 lbs. avg.	@12½
8-10 lbs. avg.	@10½
10-12 lbs. avg.	@9½
12-14 lbs. avg.	@9½
Bellies (square cut and seedless)—		
6-8 lbs. avg.	@19
8-10 lbs. avg.	@18½
10-12 lbs. avg.	@18½
12-14 lbs. avg.	@17½
14-16 lbs. avg.	@17

Dry Salt Meats.

Extra ribs 35-45	@14
Extra cleats, 35-45	@14
Regular plates, 6-8	@12
Clear plates, 4-7	@12
Jowl butts	@11½
Fat Backs—		
8-10 lbs. avg.	@13½
10-12 lbs. avg.	@14
12-14 lbs. avg.	@14½
14-16 lbs. avg.	@15½
16-18 lbs. avg.	@15½
18-20 lbs. avg.	@15½
20-25 lbs. avg.	@16
Clear Bellies—		
14-16 lbs. avg.	@15
16-18 lbs. avg.	@14½
18-20 lbs. avg.	@14½
20-25 lbs. avg.	@14½
30-35 lbs. avg.	@14½
35-40 lbs. avg.	@14
40-50 lbs. avg.	@13½

FUTURE PRICES.

Official Board of Trade Range of Prices.

SATURDAY, NOVEMBER 8, 1924.

	Open.	High.	Low.	Close.
LARD—				
November	14.87½	14.95	14.87½	14.95
January	14.15	14.32½	14.15	14.32½
May	14.00	14.07½	13.95	14.07½
CLEAR BELLIES—				
November	12.75	12.75	12.75	12.75
January	12.60	12.60	12.60	12.60
May	12.10	12.30	12.10	12.30
SHORT RIBS—				
November	12.60	12.60	12.60	12.60
January	12.10	12.30	12.10	12.30

MONDAY, NOVEMBER 10, 1924

	Open.	High.	Low.	Close.
LARD—				
November	14.90	14.92½	14.85	14.92½
December	14.47½	14.50	14.30	14.35
January	14.25-35	14.42½	14.20	14.22½
March	14.05	14.12½	13.97-14.00	14.10 n
May	14.05	14.12½	13.97-14.00	14.00b
CLEAR BELLIES—				
November	13.75	13.75	13.67½	13.67½
January	12.60	12.60	12.60	12.60 b
SHORT RIBS—				
November	12.50	12.50	12.50	12.50
January	12.50	12.50	12.50	12.50

TUESDAY, NOVEMBER 11, 1924.

Armistice Day—no market.

WEDNESDAY, NOVEMBER 12, 1924.

	Open.	High.	Low.	Close.
LARD—				
November	14.82½	14.82½	14.60	14.70 b
December	14.30	14.30	14.10	14.20 b
January	14.25-17½	14.25	14.02½-05	14.17½ax
March	14.00	14.07½	13.85	14.12½n
May	14.00	14.07½	13.85	14.05-07½b
CLEAR BELLIES—				
November	13.75	13.75	13.77½b	13.77½b
January	12.60	12.60	12.45ax	12.45ax
SHORT RIBS—				
November	12.60	12.60	12.60 n	12.60 n
January	12.50	12.50	12.50 n	12.50 n

THURSDAY, NOVEMBER 13, 1924.

	Open.	High.	Low.	Close.
LARD—				
November	14.80	14.80	14.75	14.75ax
December	14.17½	14.35	14.17½	14.20 b
January	14.17½	14.35	14.17½	14.20 b
March	14.05-07½	14.27½	14.05	14.15-17½b
May	14.05-07	14.15	14.00	14.05-07
CLEAR BELLIES—				
November	13.75	13.75	13.75 b	13.75 b
January	12.60	12.60	12.60 b	12.60 b
SHORT RIBS—				
November	12.50	12.50	12.47½	12.47½
January	12.50	12.62½	12.50	12.62½ax
May	12.50	12.62½	12.50	12.62½ax

FRIDAY, NOVEMBER 14, 1924.

	Open.	High.	Low.	Close.
LARD—				
Nov.	14.55	14.55	14.37	14.37 b
Dec.	14.07	14.10	14.05	14.05 ax
Jan.	14.15-05	14.15	14.02	14.02
March	14.05-07	14.15	14.05	14.05 n
May	14.05-07	14.15	14.00	14.05-07
CLEAR BELLIES—				
Nov.	13.87	13.87	13.87	13.87
Jan.	12.50	12.50	12.50	12.50
May	12.67	12.67	12.67	12.67
SHORT RIBS—				
Nov.	14.60 ax	14.60 ax	14.60 ax	14.60 ax
Jan.	12.47 n	12.47 n	12.47 n	12.47 n
May	12.50 ax	12.50 ax	12.50 ax	12.50 ax

NEW ZEALAND PACKERS ON TOUR.

Members of the New Zealand delegation to the Wembley, England, exhibition paid a visit to the city of Antwerp during the latter part of August. The visitors were headed by the President of the New Zealand Meat Packers' Board and among them were several individuals interested in the meat packing industry. Members of the delegation called on the heads of several large packing house companies located in Antwerp and manifested considerable interest in the local facilities for storing meat products, according to a report to the Department of Commerce from Vice Consul Julian F. Harrington, Antwerp, Belgium.

CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, November 13, 1924, with comparisons, are as follows:

	Week ending Nov. 13.	Prev. week.
Armour & Co.	17,303	6,545
Anglo-Amer. Prov. Co.	13,498	5,960
Swift & Co.	20,588	14,134
G. H. Hammond Co.	10,593	10,643
Morris & Co.	10,397	6,196
Wilson & Co.	15,770	10,694
Boyd-Lanham & Co.	7,552	3,486
Western Pkg. & Pro. Co.	10,200	9,600
Roberts & Oake	6,478	4,050
Miller & Hart	7,684	4,078
Independent Packing Co.	8,044	6,402
Brennan Packing Co.	6,836	6,872
Agar Packing Co.	900	1,592
Total	144,832	90,342

CHICAGO RETAIL FRESH MEATS

Beef.

	No. 1.	No. 2.	No. 3.
Rib roast, heavy end	30	20	15
Rib roast, light end	40	30	20
Chuck roast	20	20	10
Steaks, round	40	30	20
Steaks, sirloin, first cut	48	40	25
Steaks, porterhouse	55	40	25
Steaks, flank	28	25	18
Beef stew, chuck	18	18	12½
Corned briskets, boneless	24	22	18
Corned plates	16	12	18
Corned rumps, boneless	25	22	18

Lamb.

	Good.	Com.
Hindquarters	35	21
Legs	40	28
Stews	12½	13
Chops, shoulder	24	20
Chops, rib and loin	50	..
Mutton.		
Legs	24	..
Stew	10	..
Shoulders	16	..
Chops, rib and loin	30	..

Pork.

Loins, whole, 8@10 avg.	24	@26
Loins, whole, 10@12 avg.	21	@23
Loins, whole, 12@14 avg.	20	@22
Loins, whole, 14 and over	15	@20
Chops	26	@20
Shoulders	28	@20
Butts	22	@22
Spareribs	22	@22
Hocks	12	@12
Leaf lard, unrendered	20	@20

Veal.

Hindquarters	12	@18
Forequarters	12	@18
Legs	35	@45
Breasts	14	@18
Shoulders	14	@18
Cut-overs	22	@22
Rib and loin chops	22	@40

Butchers' Offal.

Suet	6	@6
Shop fat	6	@6
Bones, per 100 lbs.	6	@60
Calf skins	10	@10
Kips	15	@15
Deacons	12	@12

CURING MATERIALS.

	Bbls.	Sacks.
Double refined saltpetre, gran., L. C. L.	6¼	6¼
Crystals	7¼	7¼
Double refined nitrate of soda, f. o. b.	4¼	4¼
N. Y. & S. F. carloads	4¼	4¼
Less than carloads, granulated	4¼	4¼
Crystals	5¼	5¼
Keps, 100@150 lbs., 1c more.	5¼	5¼
Boric acid, in carloads, powdered, in bbls.	9	8¼
Crystal to powdered, in bbls., in 5-ton lots or more	9¼	9¼
In bbls. in less than 5-ton lots	9¼	10
Borax, carloads, powdered, in bbls.	5	4
In ton lots, gran. or powdered, in bbls.	5¼	4
Salt—		
Granulated, car lots, per ton f. o. b. Chicago, bulk	8.30	
Medium, car lots, per ton, f. o. b. Chicago, bulk	9.80	
Rock, car lots, per ton, f. o. b. Chicago	7.60	
Sugar—		
Raw Sugar, 96 basis	@5.60	
Second sugar, 90 basis	@6.25	
Syrup, testing 63 to 65 combined sucrose and invert	@35	
Standard, granulated, f. o. b. refinery (net)	@7.20	
Plantation, granulated, f. o. b. New Orleans (less 2%)	@6.90	
White clarified, f. o. b. New Orleans (net)	@6¼	

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2409 SOUTH LA SALLE STREET

CHICAGO, ILL.

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Week ending Nov. 15	Cor. week 1023.
Prime native steers	19 @20	18 @20
Good native steers	18 @18½	17 @18
Medium steers	14 @16	14 @16
Heifers, good	13 @18	13 @18
Cows	7 @11	7 @12
Hind quarters, choice	25 @25	25 @25
Fore quarters, choice	15 @15	15 @15

Beef Cuts.

Steer Loins, No. 1	@31	@37
Steer Loins, No. 2	@28	@34
Steer Short Loins, No. 1	@44	@48
Steer Short Loins, No. 2	@38	@46
Steer Loin Ends (hips)	@20	@28
Steer Loin Ends, No. 2	@20	@27
Cow Loins	12 @20	12 @26
Cow Short Loins	24 @30	20 @35
Cow Loin Ends (hips)	@16	@18
Steer Ribs, No. 1	@22	@29
Steer Ribs, No. 2	@21	@27
Cow Ribs, No. 1	@23	@28
Cow Ribs, No. 2	@19	@24
Steer Ribs, No. 3	@8½	10 @11
Steer Round, No. 1	@13½	@14
Steer Round, No. 2	@13	@13½
Steer Chucks, No. 1	@11	@12½
Steer Chucks, No. 2	@10	@11½
Cow Round	@10½	9 @13
Cow Chucks	@8½	7 @9
Steer Plates	@10	@9
Medium Plates	@9½	@8½
Briskets, No. 1	@12	@12
Briskets, No. 2	@12	@12
Steer Navel Ends	@6½	@6½
Cow Navel Ends	@5½	6 @7
Fore Shanks	@5½	@5
Hind Shanks	@5½	@4½
Rolls	@18	18 @70
Strip Loins, No. 1, bonelless	@55	@60
Strip Loins, No. 2	@50	@55
Strip Loins, No. 3	@35	@40
Sirloin Butts, No. 1	@28	@34
Sirloin Butts, No. 2	@20	@28
Sirloin Butts, No. 3	@18	@25
Beef Tenderloins, No. 1	@70	@75
Beef Tenderloins, No. 2	@60	@65
Rump Butts	@17	10 @17
Flank Steaks	@17	@17
Shoulder Clods	@15	12 @15
Hanging Tenderloins	@10	@8

Beef Products.

Brains, per lb	9 @10	8 @10
Hearts	@9½	4 @8
Tongues	29 @30	29 @30
Sweetbreads	38 @42	38 @42
Ox-Tail, per lb.	10 @11	7 @10
Fresh Tripe, plain	@4	@4
Fresh Tripe, H. C.	@8½	@8½
Livers	9 @10	9 @10
Kidneys, per lb	@8	@8½

Veal.

Choice Carcass	14 @16	15 @16
Good Carcass	10 @13	10 @14
Good Saddle	16 @25	18 @26
Good Backs	6 @12	8 @13
Medium Backs	5 @6	4 @5

Veal Product.

Brains, each	9 @11	9 @10
Sweetbreads	52 @60	52 @58
Calf Livers	35 @37	33 @35

Lamb.

Choice Lamb	@24½	@26
Medium Lamb	@22½	@24
Choice Saddle	@28	28 @29
Medium Saddle	@26	@27
Choice Fores	@19	@20
Medium Fores	@18	@19
Lamb Fries, per lb.	31 @32	30 @31
Lamb Tongues, each	@13	@13
Lamb Kidneys, per lb.	@25	@25

Mutton.

Heavy Sheep	@8	@8
Light Sheep	@12½	@12½
Heavy Saddle	@10	@10
Light Saddle	@15	@16
Heavy Fores	@6	@6
Light Fores	@10	@11
Mutton Legs	@18	@18
Mutton Loins	@12	@10
Mutton Stew	@7	@8
Sheep Tongues, each	@13	@13
Sheep Heads, each	@10	@10

Fresh Pork, Etc.

Dressed Hogs	@15	@14
Pork Loins, 8@10 lbs. avg.	@18	@18
Leaf Lard	@16½	@15
Tenderloin	@45	@45
Spare Ribs	@12	@9½
Butts	@15	@12
Hocks	@10	@9½
Tails	@11	@12
Pigs Feet	@7	@8½
Pigs Heads	@8½	@6
Blade Bones	@10	@7
Blade Meat	@12	@11½
Hog Livers, per lb.	0 @7	@4½
Neck Bones	@4	@3½
Skinned Shoulders	@13	@10
Pork Kidneys, per lb.	@7	@6
Slip Bones	@9	@9
Tail Bones	@9	@9
Brains	@14	@11
Back Fat	@15½	@12½
Hams	@17	@16
Cans	@14	@10
Beliles	@22	@17

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. carton	@26
Country style sausage, fresh, in link	@18
Country style sausage, fresh in bulk	@17
Mixed sausage, fresh	@14½
Frankfurts in pork casings	@14
Frankfurts in sheep casings	@17½
Bologna in beef bungs, choice	@15½
Bologna in beef middles, choice	@14½
Bologna in cloth, paraffined, choice	@14
Liver sausage in hog bungs	@18½
Liver sausage in beef rounds	@12
Head cheese	@13
New England luncheon specialty	@22
Liberty luncheon specialty	@18
Mixed luncheon specialty	@14½
Tongue sausage	@22½
Blood sausage	@16½
Polish sausage	@15½
Souse	@15

DRY SAUSAGE.

Cervelat, choice, in hog bungs	@46
Cervelat, new condition, in hog bungs	@46
Cervelat, new condition, in beef middles	@16
Thuringer Cervelat	@21
Farmer	@27
Holsteiner	@25
R. C. Salami, choice, in hog bungs	@45
Milano Salami, choice, in hog bungs	@45
B. C. Salami, new condition	@21
Frisses, choice, in hog middles	@38
Genoa style Salami	@55
Peperoni	@36
Mortadella, new condition	@21
Capicola	@50
Italian style hams	@38
Virginia style hams	@38

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate	0.25
Large tins, 1 to crate	7.00
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate	7.50
Large tins, 1 to crate	8.50
Frankfurt style sausage in pork casings—	
Small tins, 2 to crate	7.00
Large tins, 1 to crate	8.00
Smoked link sausage in pork casings—	
Small tins, 2 to crate	6.50
Large tins, 1 to crate	7.50

SAUSAGE MATERIALS.

Regular pork trimmings	11 @12
Special lean pork trimmings	13 @13½
Extra lean pork trimmings	14 @14½
Neck bone pork trimmings	16 @16½
Pork cheek meat	8½ @9
Pork hearts	3½ @4
Fancy bonelless bull meat, byv.	8 @8½
Bonelless chucks	@6
Shank meat	@5½
No. 1 beef trimmings	@4½
Beef hearts	@4
Beef cheeks trimmed	@4
Dr. can. cows, 300 lbs. and up.	@5
Dr. cutters, 350 lbs. and up.	5½ @5½
Dr. bologna bulls, 500-700 lbs.	@6½
Beef tripe	3 @3½
Cured pork tongues (Canner trim)	8½ @9

(These are prices to wholesalers, or material packed in new slack barrels for shipment.)

SAUSAGE CASINGS.

(F. O. B. CHICAGO.)

Beef rounds, domestic, 180 sets, per tierce, per set	@10
Beef rounds, export, 225 sets, per tierce, per set	@24
Beef middles, 110 sets, per tierce, per set	@22½
Beef bungs, No. 1, 400 pieces, per tierce, per piece	@26
Beef bungs, No. 2, 400 pieces, per tierce, per piece	@26
Beef wensands, No. 1, per piece	@17
Beef wensands, No. 2, per piece	@17
Beef bladders, small, per doz.	@90
Beef bladders, medium, per doz.	@170
Beef bladders, large, per doz.	@170
Hog casings, medium, f. o. b., per lb.	@1.10
Hog casings, extra narrow, selected, per	@16
Hog middles, without cap, per set	@18
Hog bungs, export	@23
Hog bungs, large, prime	@16
Hog bungs, medium	@11
Hog bungs, small, prime	@6
Hog bungs narrow	@3
Hog stomachs, per piece	@10

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.	14.00
Honeycomb tripe, 200-lb. bbl.	16.00
Pocket honeycomb tripe, 200-lb. bbl.	18.00
Pork feet, 200-lb. bbl.	15.50
Pork tongues, 200-lb. bbl.	53.00
Lamb tongues, long cut, 200-lb. bbl.	48.00
Lamb tongues, short cut, 200-lb. bbl.	57.00

BARRELED PORK AND BEEF.

Mess pork, regular	30.50
Family back pork, 20 to 34 pieces	31.50
Family back pork, 35 to 45 pieces	32.00
Clear back pork, 40 to 50 pieces	33.00
Clear plate pork, 25 to 35 pieces	27.50
Clear plate pork, 35 to 45 pieces	27.25
Bean pork	25.00
Brisket pork	26.50
Plate beef	19.00
Extra plate beef, 200 lb. barrels	20.50

COOPERAGE.

Ash pork barrels, black iron hoops	1.00 @1.05
Oak pork barrels, black iron hoops	1.30 @1.34
Ash pork barrels, galv. iron hoops	1.80 @1.82½
Red oak lard tierces	2.42½ @2.45
White oak lard tierces	2.62½ @2.65
White oak ham tierces	@2.95

BUTTERINE.

Solids—30-60 lb. tubs, f.o.b. Chicago	@24
Cartons, rolls or prints, 1-lb.	@25
Cartons, rolls or prints, 2@5 lbs.	@24½
Shortenings, 30@60 lbs. tubs	@18
Nut margarine, prints, 1 lb.	@21½

DRY SALT MEATS.

Extra short clears	@14
Extra short ribs	@14
Short clear middles, 60-lb. avg.	@14
Clear bellies, 18@20 lbs.	@15
Clear bellies, 25@30 lbs.	@14½
Rib bellies, 20@25 lbs.	@14½
Rib bellies, 25@30 lbs.	@14½
Fat backs, 10@12 lbs.	@14
Fat backs, 12@14 lbs.	@14½
Fat backs, 14@16 lbs.	@15
Regular plates	@12
Butts	@11

WHOLESALE SMOKED MEATS.

Regular hams, fancy, 14@16 lbs.	@23½
Skinned hams, fancy, 16@18 lbs.	@24½
Standard regular hams, 12@16 lbs.	@20½
Picnics, 6@8 lbs.	@15½
Standard bacon, 8@12 lbs.	25½ @26
Standard bacon, 4@8 lbs.	25½ @27
Standard bacon, 12@14 lbs.	@24½
Standard bacon strips, 6@7 lbs.	@24½
Cooked hams, choice, skin on, surplus fat off, smoked	@33
Cooked hams, choice, skinned, surplus fat off	@34
Cooked hams, choice, skinned, surplus fat off	@36
Picnics, skin on, surplus fat off, smoked	@20
Picnics, skinned surplus fat off, smoked	@21
Loin roll	@36

ANIMAL OILS.

Prime lard oil	17½ @18
Extra winter strained lard	18 @18½
Extra lard oil	14½ @15
Extra No. 1 lard	12½ @13
No. 1 lard oil	12 @12½
No. 2 lard oil	11½ @12
Pure neatfoot oil	14½ @15
Extra neatfoot oil	12½ @13
No. 1 neatfoot oil	12 @12½
Acidless tallow, oil	12 @12½

FERTILIZERS.

Blood, ground	3 05 @ 3.75
Hoofmeal	2.50 @ 2.90
Ground tankage, 11 to 12%	2.90 @ 3.00
Ground tankage, 6 to 10%	2.60 @ 2.80
Crushed and unground tankage	2.00 @ 2.75
Ground raw bone, per ton	26.00 @ 32.00
Ground steamed bone, per ton	24.00 @ 24.00
Unground steamed bone	15.00 @ 17.00
Unground bone tankage	12.00 @ 14.00

HORNS, HOOFS AND BONES.

No. 1 horns, 75 lb. average	\$250.00 @ 300.00
No. 2 horns, 40 lb. average	200.00 @ 210.00
No. 3 horns	140.00 @ 150.00
Hoofs, black and striped	40.00 @ 45.00
Hoofs, white	50.00 @ 55.00
Round shin bones, heavy	100.00 @ 115.00
Round shin bones, light and med.	75.00 @ 90.00
Flat shin bones, heavy	65.00 @ 70.00
Flat shin bones, light and med.	50.00 @ 60.00
Thigh bones, heavy	75.00 @ 80.00
Thigh bones, light and med.	60.00 @ 65.00
Buttock bones	45.00 @ 50.00

Note—These quotations apply to No. 1 product, which must be assorted, free from grease spots and cracks, hard and clean, uniform as to cut and weight. Packed in double bags and carload lots. Quotations on unselected stock will be found in Packinghouse By-Products Markets' reports on another page.

LARD (Unrefined).

Prime, steam, cash tierces	@14.82
Prime, steam, loose	@14.40
Leaf, raw	@15.00
Neutral lard	@19.50

LARD (Refined).

Pure lard, kettle rendered, per lb.	@15.50
Pure lard, tierces	@15.25
Compound	@12.25

OLEO OIL AND STEARINE.

Oleo oil, extra	21½ @21½
Oleo stock	18½ @19
Prime No. 1 oleo oil	18½ @18½
Prime No. 2 oleo oil	18 @18½
No. 3 oleo oil	15 @15½
Prime oleo stearine, edible	12 @12½

TALLOW AND GREASES.

Edible tallow, under 2% acid, 45 titre	9½ @10
Fancy tallow, under 2% acid, 48 titre	9½ @10
No. 1 tallow, basis 10% f.f.a., 42@43	
No. 2 tallow, basis 40% f.f.a., 40 titre	9 @9½
Choice white grease, max. 4% acid, loose	11½ @11½
B-White grease, max. 5% acid	9 @9½
Yellow grease, 12-15 f.f.a., 40 titre	8½ @9
Brown grease, 40 f.f.a.	9½ @9½

VEGETABLE OILS.

Crude cotton seed oil—in tanks f.o.b.	
Valley Points	8½ @9
Yellow, deodorized, in brls., c.a.f. Chicago	12½ @13
Yellow, deodorized, in brls.	12½ @12½
Soy stock, 30% f.f.a., basis, f.o.b. mills	2½ @2½
Corn oil in tanks, f.o.b. mills	9½ @9½
Soy Bean oil, sellers' tank, f.o.b. coast	10%
Cocoanut oil, Sellers tank f.o.b. coast	9½ @9½
Refined in brls., c.a.f. Chicago	12½ @12½

Retail Section

Retailers' Tests on Beef Cuts

What Cutting Test on a Cow Carcass Showed—Dealer Must Get Different Price Margin

Retail meat dealers who have been following this series in THE NATIONAL PROVISIONER know that several beef tests have been published. These were all from steer beef, and revealed some interesting points.

The same class and grade of carcass was the basis of these tests on steer beef, which included the whole side, the forequarter and the hindquarter. The last two were particularly interesting to the dealer who sometimes has to buy extra cuts.

Many retailers, however, find that some of their trade demand cheaper beef than that from good quality steers. To these dealers the following article will particularly appeal.

Here was a side from a 500-lb. cow, costing 10½¢ per lb. wholesale. The side was cut up and the percentage of waste found larger than in cutting steer beef. Many other important differences were discovered.

A considerably larger volume of business must be done on cheap trade to "get by." Therefore, cutting tests on cow beef are particularly valuable, since margins must be watched so closely.

The retailer who has this class of trade will be interested in reading this article, and making his own tests along similar lines.

Test on Side of Beef from 500-Lb. Cow

By Roy C. Lindquist.

In the beef tests shown in preceding articles, the sides cut up were from fairly good quality steers. In this article, the writer will give the results of a test on cheaper beef.

This test was made June 13, 1924, in a Chicago shop on a 500 pound cow costing 10½¢ cents per pound wholesale. The side was cut up exactly as it would be for sale over the counter. Hardly any trimming was done. This would be expected, since such beef is very lean.

Differences in Handling.

As the table shows, the first to fifth rib roast was not boned, but was sold as a standing rib. In order to sell more quickly, the sixth to eighth rib roast was boned and rolled. The entire flank (excepting steak) went into hamburger.

The waste, sold to a rendering plant at one cent per pound, consisted mostly of bones. The percentage of waste was much larger than shown on the previous tests published in THE NATIONAL PROVISIONER.

The butcher handling the cheaper grade

of beef as shown here must turn over a large volume of stuff in order to be very successful. Unless he can secure the necessary volume, he will find his cost of doing business unusually high, wiping out his gross margin on the meats, and leaving him no net profit.

It takes a much larger quantity of cheaper stuff to make up a dollar of sales than in the case of better grades.

Test on 249 lb. Side of Cow Beef.

From 500 lb. Cow (lean, with light kidney and cod). Cost 10½¢ cents wholesale.

Per cent to side	Retail Cuts	Weight Lbs.	Selling Price Per lb.	Total Sales Value
3.0	Rump roast	7½	\$0.20	\$1.50
14.9	Round steaks	37	.22	8.14
2.4	Heel of round	6	.15	.90
9.0	Sirloin steaks	22½	.28	6.30
5.7	Porterhouse steaks	14	.30	4.20
0.8	Flank steak	2	.22	.44
0.4	Kidney	1	.10	.10
0.6	Kidney suet	1½	.05	.08
1.6	Soup bone—bare (hind shank)	4	.05	.20
5.2	Rib roast (6, 7, 8th ribs) boned and rolled	13	.22	2.86
4.4	Rib roast (1 to 5th ribs) not boned	11	.22	2.42
20.1	Chuck roasts	50	.13½	6.75
2.6	Boneless brisket	6½	.13½	.88
3.5	Plate	8½	.10	.85
2.0	Soup bone—bare (fore shank)	5	.05	.25
8.0	Hamburger (forequarter)	20	.12	2.40
2.0	Hamburger (hindquarter)	5	.12	.60
6.8	Waste (forequarter)	17	.01	.17
7.0	Waste (hindquarter)	17½	.01	.18
100.0%	Total—Side	249	\$0.15¼	\$39.22

Side brought\$39.22
Side cost @ 10½¢..... 26.15

Gross margin\$13.07
Margin=33.3% of sales, 49.9% of cost.
Margin=5¼¢ per lb.

The percentages of wholesale cuts to the whole side were as follows:

	Lbs.	Per Cent to Side
Rib	28½	11.4
Chuck	64½	25.9
Plate	27½	11.1
Shank	10½	4.2
Forequarter	131	52.6
Round	65	26.1
Loin	42	16.9
Flank	8½	3.4
Kidney & Suet	2½	1.0

Hindquarter118 47.4
Whole Side249 100.0

The method of computing percentages was explained in full in the second article prior to this one. The reader who does not remember it should look it up. It appeared in THE NATIONAL PROVISIONER of October 25, 1924.

The percentage of any cut to the whole was computed as follows:—Divide the weight of any cut by the whole weight and multiply result by 100.

The gross margin as percentage of sales was computed as follows: Divide the

margin by the total sales value and multiply by 100.

Veal and Lamb Next.

This concludes the series of tests on beef made by the writer. The ones following will deal with veal and lamb.

The problem of cutting is a difficult one for the meat dealer and one which merits much study and testing on his part. It is also an individual one for each dealer, the conditions varying so in each meat shop. However, the butcher can develop a series of valuable tables of figures for his own use.

Should Prepare Own Chart.

By making tests on several sides of beef he can average the figures obtained and prepare a reliable chart for himself.

The weight and grade of beef he handles usually runs very similar and he can average the results of tests made on fat, lean, heavier, and lighter carcasses of the type he buys. When he must change his retail price because of changing wholesale prices or because of seasonal conditions and changing demands by consumers, he can refer to his table.

Different prices for the various cuts can be substituted and multiplied by the exact weight of such cuts shown on the table. Then he can see how much of a margin his beef is yielding him.

[In the next article the results of a veal test will be given.]

LOCAL AND PERSONAL.

Campbell's Meat Market, Cumberland, B. C., has been sold to Bertram Wilcock.

The meat market located at 941 Indiana avenue, Indianapolis, Ind., has been sold to Richard Kiowsky.

A new meat market has been opened at 506 Laurel street, Indianapolis, Ind., by E. A. Appleget.

The meat market and grocery located at 42d street and Cornelius avenue, Indianapolis, Ind., has been bought by R. L. Berry.

D. P. Johnson has sold his meat market at 207 High street, Hagerstown, Md., to R. T. Staubs.

A new meat market and grocery has been opened at East Conneaut, Ohio, by C. E. Lawrence and Harry Petrie.

S. M. Houseman has sold his meat market in Farrell, Pa., to Louis Weingarten and Joseph Kichenbaum.

A meat department has been added to the Meadowcroft grocery, Montesano, Wash.

The Pawlaski Meat Market, Sedro-Woolley, Wash., has been sold to James Petticore and Nels Enberg.

W. A. Sinnett has sold his Sanitary Meat Market in Mt. Vernon, Wash., to Frank Snyder and Frank Busher.

R. Kadamar has opened at 1718 Yesler Way, Seattle, Wash., as the Union Kosher Market.

The meat market of R. P. Self, Dryden, Wash., has been damaged by fire to extent of \$3,500.

The Farmer's Meat Market has opened for business on Gates street, Mt. Vernon, Wash.

Harry H. Seavey and E. L. Kirk have purchased interest of G. B. Swaggart in the Central Market, Heppner, Ore.

F. L. Glai and A. Ludwald have engaged in business as the Cash & Carry Market, Bonners Ferry, Ida.

Joseph F. Hintz has sold out his butcher shop at 1486 Canfield avenue, Detroit, Mich.

E. E. McGilvra and others have purchased the meat business of Jake Myers, Malta, Mont.

Jasper Jones has purchased the "Diamond Grocery & Market" at 1375 Albina avenue, Willamette, Wash.

L. V. Pauson and Harry Turnblade have opened the Model Meat Market at 14 S. Central avenue, Medford, Ore.

O. W. Shilling has sold the Post Falls Market, Post Falls, Ida., to Frank Willard.

F. W. Thomas has purchased the Frank McKinnis meat business, Meridian, Ida.

Dan F. Green sold his St. Louis Market to W. S. Goldsberry, and will soon open a market at 48th and Division, Portland, Ore.

W. C. Workmen has engaged in the meat business in the H. E. Whitwer Grocery Store, Pierce, Nebr.

Buch Brothers have opened a meat market in Blair, Neb.

Frank Bourke has purchased the butcher shop of Gordon Block, Murdock, Neb.

George Kuck has sold his meat market in Hanover, Kans., to John Kersting.

Charles A. Hubka is about to open a meat market in the Miller building, Mahaska, Kans.

Tom Jewell has purchased the meat and grocery business of the Farmers Co-op. Co., Medicine Lodge, Kans.

Geo. Ellis has sold his meat market in Saffordville, Kans., to S. W. Beach.

M. Fitzpatrick has opened the Sanitary Market at 1816 S. Washington avenue, Lansing, Mich.

H. J. O'Leary has opened a meat market at 8221 Hamilton avenue, Detroit, Mich.

Ed. Hendrickson has sold his interest in the Hendrickson Meat Market in Bowen, Ill., to Glen Robbins.

A new meat market has been opened at 903 N. Eighth street, Quincy, Ill., by E. E. McKee and Raymond Pettit.

A new meat market has been opened at 510 Pierce street, Sioux City, Ia., by Kier Brothers.

H. G. Roach has sold his meat market in Wall Lake, Mich., to Homer LaJoie.

A new meat market has been opened in Breckenridge, Minn., by A. F. Cook.

Ray Ball has opened a new meat market in Little Falls, Minn.

The Stall Meat Market, Beatrice, Nebr., has been sold to Oscar Grouer.

Joseph Stalborries has sold his meat market in Elm Creek, Nebr., to Frank Brabec.

Alfred Silbernagel has sold his meat market in Elkhart Lake, Wis., to George Lauer.

Cow vs. Steer Beef

Can you make the same margin on cow beef as on good steer beef, Mr. Retailer?

Of course you can't. Therefore, *cutting tests on cow beef are particularly important*, since these narrow margins are so easily wiped out.

On page 52, an article written by Roy C. Lindquist, gives an actual cutting test on a side from a 500-lb. cow. Read it and see if your prices on this kind of beef are out of line!

C. A. Bickford has sold his meat market and grocery in Hudson, Wis., to Rasmussen & Vick.

The Sidie Meat Market and Grocery, Viroqua, Wis., was recently damaged by fire.

FIGHT FOR SUNDAY CLOSING.

Considerable progress in fighting violations of the Sunday closing law was reported at the recent meeting of the Minnesota Retail Meat Dealers' Association, held at Minnehaha Hall, St. Paul, Minn., on November 12. The association has been successful in securing convictions in every instance where evidence was obtained and action taken.

Another matter receiving attention by the association is that of raffling poultry. The association was instrumental in having orders issued by the police department to stop this form of gambling.

A feature of the meeting was the nomination of officers for 1925. Election will be held at a later meeting.

Retail Bookkeeping

How do you keep books, Mr. Retail Meat Dealer?

You can't run a successful meat shop today without good book-keeping any more than you can without scales!

Roy C. Lindquist's articles on book-keeping for retailers, which ran serially in THE NATIONAL PROVISIONER, have been reprinted in handy eight-page size. They are the best things ever written on this subject.

Subscribers may have a copy free. To others they are 25c each.

Fill out and return the following coupon:

The National Provisioner:

Old Colony Bldg., Chicago, Ill.

Please send me a copy of "Bookkeeping for Retail Meat Shops," by Roy C. Lindquist.

Name

Street

City

Price, 25c. Free to subscribers.

CLEVELAND DEALERS ACTIVE.

The regular weekly meeting of the Cleveland Retail Meat Dealers' Association, held in Cleveland, Ohio, on November 3, was a busy one. There was a good attendance and the meeting was very enthusiastic.

The committee recently appointed to confer with small packers who conduct retail stores reported to the meeting that these concerns would give a definite answer within two weeks as to what they intended to do with their stores.

The poultry committee reported that a modified ordinance regarding the killing of poultry had been introduced in the city council, and that it had been referred to the sanitary committee of the city.

The final report of the association's picnic, made by George Schnell, showed that this year's picnic receipts were larger than last year.

This association has also taken up the question of raffling poultry, always a troublesome problem for the retail meat dealer. It is hoped that some way can be found to cope with this matter.

A letter was sent by the Cleveland association to National Secretary John A. Kotal favoring a change of name for the national organization from the United Master Butchers of America to the National Association of Retail Meat Dealers.

At the first meeting in November officers for the coming year were nominated. The nominations will not close until the first meeting in December, when election of officers will be held.

CLEVER MEAT ADVERTISING.

A novel series of advertisements, tracing meat consumption from pre-historic man down through the ages to the present day, have been instituted by the Wm. Schluderberg-T. J. Kurdle Co., of Baltimore, Md.

A thorough research of the meat eating habits of man throughout history was conducted, and as a result a series of advertisements planned which will require a little more than three years to run at the rate of one ad a week.

The first set of advertisements are classified under "The Romance of Eating" and are appearing in the rotogravure section of a Baltimore newspaper.

The advertisements represent an attempt to inject an intellectual appeal into meat advertising, are unique and should have a great appeal to all classes of readers.

For Sausage Makers

BELL'S

Patent Parchment Lined

SAUSAGE BAGS

and

SAUSAGE SEASONINGS

For Samples and Prices, write

THE WM. G. BELL CO.
BOSTON MASS.

New York Section

F. Edson White, president, Armour and Company, Chicago, spent a few days in the city.

O. M. Patterson, hotel department, and H. C. Stratton, soap department, Swift & Company, Chicago, were visitors to the city this week.

E. Kissling, lard sales department; D. G. Sabin, general branch house department, and J. J. Wilke, oleomargarine department, Wilson & Company, Chicago, were in New York for a few minutes this week.

Prices realized on Swift & Company's sales of carcass beef in New York City for week ending November 8th on shipments sold out, ranged from 8.00 cents to 21.00 cents per pound, and averaged 13.23 cents per pound.

The annual smoker given by the Sales Department of George Kern, Inc., will be held at the Hotel Cadillac, Times Square, on the 29th of November. The affair is being arranged by a committee headed by M. W. Weiler and N. Plaatje.

Following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending November 8, 1925: Meat—Manhattan, 2,608¾ lbs.; Brooklyn, 250 lbs.; Bronx, 4,025 lbs.; total, 6,883¾ lbs. Poultry and Game—Manhattan, 131 lbs.

Election of officers was the principal business conducted at the meeting of the New York group of the National Butchers & Packers Supply Association held on Monday night at the Cafe Opera, 267 West 34th street. The following officers were elected: D. A. Schnebel, chairman; T. K. Drew, secretary; D. F. Lorenz, treasurer; and E. C. Smith, sergeant-at-arms.

PLATE GLASS AND FIRE FUND.

On Tuesday evening the regular monthly meeting of the Master Butchers Plate Glass and Fire Fund was held, and a report of operations for the month from September 8th to date was read. Immediately following the annual meeting was called and the report of the year's operations was read, which showed a good margin of profits in both the plate glass and fire funds and a substantial surplus to meet future emergencies. It was found that both funds were operating on a sound basis.

The annual election of directors resulted in selection of the following: George Kramer, R. Werdenschlag, M. Loeb, Joseph Eschelbacher, E. Collins, A. Kirschbaum, Charles Hembdt, R. Arndt, Walter Elsas, H. T. Vetter and I. Bloch. Following the usual custom the board of directors went into session and elected the officers for the ensuing year. They are:

Joseph Eschelbacher, president; H. T. Vetter, secretary; and Charles Hembdt, treasurer.

TWO ASSOCIATION MEETINGS.

Violations of the Sunday closing laws, co-operative buying and carelessness of employees in handling machinery were the main topics discussed at the recent meetings of Ye Olde New York Branch and Washington Heights Branch of the United Master Butchers of America.

The meeting of Ye Olde New York Branch, although postponed from Tuesday until Thursday evening, was the usual capacity affair. Discussions on the Sunday opening of butcher shops in violation to the state law resulted in a committee being appointed to get in touch with the proper authority, in order that the law may be properly interpreted.

Special advantages to be gained on buying certain merchandise were explained.

In reporting on compensation insurance Louis Goldstein emphasized the fact that much trouble was being caused by the carelessness of employees in handling grinding machines. Mr. Goldstein suggested that all members of the association hang a sign or placard beside the machine to warn employees against the dangers of carelessness.

With a reference to the complaints of wholesalers making individual retail sales, a report from John C. Cutting, secretary of the New York Meat Council, who had made an investigation, was read.

Delegates were elected to the special meeting of the New York State Association, to be held on November 20th, to consider development of the state association. The delegates are George Kramer, I. Bloch, S. Metzger, H. T. Vetter, Charles Kramer, I. Rubin, R. Arndt, M. Thenn, L. Goldstein, H. Weidig, A. Metzger, Joseph Heim, William Zeigler, Charles Lewis and L. Fuhringer, Charles Behr.

The Washington Heights Branch meeting, held on Monday evening of this week, also had a record attendance.

The subject of Sunday closing violations and compensation insurance were discussed and action taken with reference to recommendations. Two members were initiated and three members were appointed to attend the annual dinner and election of officers of New York Meat Council on next Monday. They were Charles Hembdt, Joseph Eschelbacher and Charles Schuck. The members elected from this Branch to the special meeting of State Association are Charles Hembdt, Walter Elsas, H. Hemleb and Joseph Eschelbacher.

What are the yields in cutting carcass beef, New York or Philadelphia style, compared to the Chicago method? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed fresh meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Thursday, November 13, 1924.

Fresh Beef—

STEERS:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Choice	\$17.00@19.00	\$15.00@15.50	\$17.00@20.00	\$19.00@20.00
Good	16.00@17.00	13.50@14.00	14.50@17.00	15.00@17.50
Medium	12.50@14.50	11.00@12.50	11.00@14.00	11.00@14.00
Common	9.50@12.00	10.00@10.50	7.00@10.50	8.00@11.00

Cows:

Good	11.50@13.00	8.50@ 9.00	9.00@11.00	9.00@10.00
Medium	10.00@11.50	7.50@ 8.00	7.50@ 9.00	8.00@ 8.50
Common	6.50@ 8.00	7.00@ 7.50	6.50@ 7.00	7.00@ 7.50

BULLS:

Good
Medium	7.00@ 7.50
Common	6.50@ 7.00	7.00@ 7.50

Fresh Veal—

Choice	15.00@16.00	15.00@17.00
Good	11.00@14.00	13.00@15.00	15.00@16.00
Medium	8.50@10.00	8.00@ 9.50	10.00@14.00	11.00@14.00
Common	7.00@ 8.00	7.00@ 8.00	8.00@10.00	9.00@11.00

Fresh Lamb and Mutton—

LAMB:

Choice	22.00@23.00	22.00@23.00	21.00@23.00	25.00@26.00
Good	20.00@22.00	20.00@22.00	20.00@22.00	23.00@24.00
Medium	18.00@20.00	19.00@20.00	19.00@21.00	20.00@21.00
Common	16.00@17.00	16.00@18.00	18.00@19.00

YEARLINGS:

Good
Medium
Common

MUTTON:

Good	12.00@13.00	12.00@14.00	15.00@16.00
Medium	9.00@12.00	10.00@12.00	13.00@15.00	15.00@16.00
Common	6.00@ 9.00	8.00@ 9.00	10.00@12.00

Fresh Pork Cuts—

LOINS:

8-10 lb. average	17.50@18.50	19.00@20.00	19.00@21.00	18.00@20.00
10-12 lb. average	16.00@17.00	19.00@20.00	17.50@20.00	18.00@19.00
12-14 lb. average	15.50@17.00	18.00@18.50	17.00@19.00	17.00@18.00
14-16 lb. average	13.50@14.50	17.00@17.50	16.00@18.00
16 lbs. over	12.50@13.50	16.00@16.50	15.00@17.00	15.00@17.00

SHOULDERS:

Skinned	13.50@15.00	14.00@15.00	14.00@15.00
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PICNICS:

4-6 lb. average	11.50@13.50	13.50@14.00	13.00@13.50	13.00@14.00
6-8 lb. average	13.00@13.50	12.50@13.00

BUTTS:

Boston style	14.50@16.00	16.00@18.00	15.00@17.00
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*Veal prices include "hide on" at Chicago and New York.

WHEN THE PACKER SELLS THE BUTCHER THEN WHAT?



This Shop Equipped by
BERNARD GLOEKLER CO
1627-29-31-33 PENN AVE., PITTSBURGH, PA.

The butcher has to sell the consumer. The more meat the butcher sells, the more meat the packer can sell the butcher. Meat well displayed is half sold. Meat hidden away in the cooler is not so easily sold.

And so Gloekler comes in to help both the butcher and packer sell more meat and make more profit. We build Refrigerator Display Cases for the proper display of meats.

PACKERS AND BUTCHERS
INTERESTS ARE THE SAME
"Sell More Meat-Make More Profit"

Packers can help their customers to have better equipped shops and thus increase the sale of meat.

Butchers can help their customers buy more meat by showing what they have to sell in Refrigerator Display Cases.

SEND COUPON FOR CATALOG 75

It describes and illustrates Refrigerators and Refrigerator Display Cases. It shows interior views of hundreds of markets, from which you can get good ideas.

Mail Catalog to

GLOEKLER PITTSBURGH PA
65 YEARS MANUFACTURING BUTCHERS' EQUIPMENT

NAME _____
STREET _____
CITY _____ STATE _____
ARE YOU A BUTCHER ☐ OR PACKER ☐

JERSEY BOOSTS CORNED BEEF.

Continuing its activities in boosting meat, the Hudson County, N. J., Meat Council recently turned its attention to corned beef. A "Corned Beef Week" was announced, and window streamers and other forms of advertising were prepared, pointing out the delicious and health-giving properties of corned beef. "Eat more corned beef and enjoy better health," was the slogan, while another phrase was "A cut for every purse."

"This campaign, like those that preceded it, was very successful," said F. F. Finkledey, manager of Wilson & Co., of Jersey City, who is a leader in the work. "A great interest in corned beef was aroused, and both consumer and retailer benefited by our efforts."

GLOEKLER SERVES RETAILERS.

A unique bit of advertising was recently brought out by the Bernard Gloekler Company, Pittsburgh, Pa., well-known manufacturers of refrigerators, store fixtures, butcher tools, etc. It is a small "house organ" called "Successful Markets," which is sent free to retail meat dealers and market men. So far as is known, this is the first time in recent years that a house organ has been issued by any firm selling to retail meat dealers.

The first issue, which is attractively made up and printed, contains eight pages. It is filled with brief write-ups of successful retailers and their stores, recipes, hints, suggestions, pictures, and other matter of interest to meat dealers. Space is also given to certain Gloekler equipment, attractively illustrated in colors. Dealers

YORK Self-Contained Refrigerating Machines

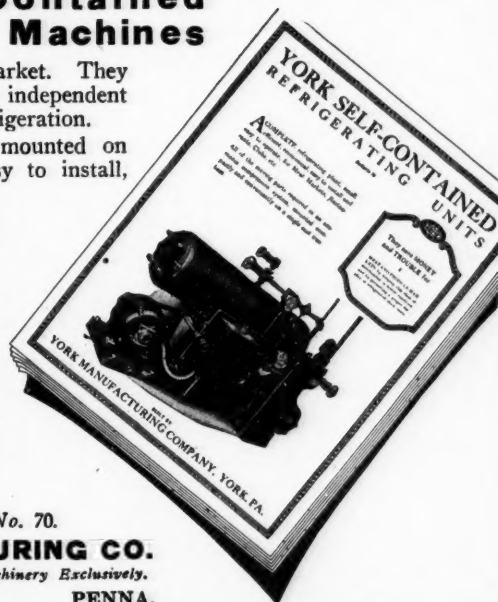
are ideal for the Meat Market. They save money and furnish an independent source of satisfactory Refrigeration.

The complete machine is mounted on a rigid cast-iron base—easy to install, easy to operate, efficient, economical, and can be driven by any available power.

You may have always thought your Market was not large enough to justify the installation of Mechanical Refrigeration, but this is just the little machine you have been looking for. It is worth your investigation.

Write for Bulletin No. 70.

YORK MANUFACTURING CO.
Ice Making and Refrigerating Machinery Exclusively.
YORK, PENNA.



Jos. Himmelsbach, M. E. Otto S. Schlich, O. E.
Himmelsbach & Schlich
ENGINEERS AND ARCHITECTS
Specializing in Packing Houses, Abattoirs, Ice Making and Refrigerating Plants, Lard and Fat Rendering Plants, Oil Refineries.
136 Liberty Street NEW YORK

who are interested in learning further about this equipment are invited by the company to fill out and send in a postcard which is enclosed in each copy.

WIRE PHONE
D. GECK, Inc.
50 Maiden Lane, NEW YORK Phone John 1519
We intend to become the largest handlers of
CRACKLINGS AND TANKAGE
TALLOW AND GREASES
in these United States. Watch us grow.

What is the proper method of "ribbing" beef and loading it in the refrigerator car? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, medium	\$ 8.00@ 8.50
Cows and canners and cutters	1.25@ 2.75
Bulls, bologna	3.50@ 4.75

LIVE CALVES.

Calves, veal, prime, per 100 lbs.	@ 14.00
Calves, veal, good to choice	13.00@ 13.50
Calves, veal, culs, per 100 lbs.	7.00@ 9.00

LIVE SHEEP AND LAMBS.

Lambs, prime, 100 lbs.	@ 14.15
Lambs, fair to good, per 100 lbs.	13.50@ 14.00
Lambs, com. to med.	9.00@ 12.00

LIVE HOGS.

Hogs, heavy	10.25@ 10.50
Hogs, medium	10.00@ 10.25
Hogs, 140 lbs.	10.00@ 10.25
Pigs, under 70 lbs.	9.00@ 9.25
Roughs	8.25@ 8.50

DRESSED BEEF.

CITY DRESSED.

Choice, native, heavy	18 @ 19
Choice, native, light	19 @ 21
Native, common to fair	15 @ 17 1/2

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	17 @ 18
Native choice yearlings, 400@600 lbs.	19 @ 20
Western steers, 600@800 lbs.	12 @ 16
Texas steers, 400@600 lbs.	9 @ 11
Good to choice heifers.	17 @ 18
Good to choice cows.	10 @ 11
Common to fair cows.	8 @ 9
Fresh bologna bulls.	7 @ 7 1/2

BEEF CUTS.

	Western.	City.
No. 1 ribs.	@ 22	23 @ 25
No. 2 ribs.	@ 15	20 @ 22
No. 3 ribs.	@ 11	16 @ 19
No. 1 loins.	@ 25	34 @ 36
No. 2 loins.	@ 18	28 @ 32
No. 3 loins.	@ 10	25 @ 27
No. 1 hinds and ribs.	26 @ 28	19 @ 27
No. 2 hinds and ribs.	23 @ 25	17 @ 18
No. 3 hinds and ribs.	19 @ 20	14 @ 16 1/2
No. 1 rounds.	@ 13	@ 15
No. 2 rounds.	@ 10	13 @ 14
No. 3 rounds.	@ 7	12 @ 13
No. 1 chucks.	@ 14	13 @ 15
No. 2 chucks.	@ 10	11 @ 12
No. 3 chucks.	@ 7	@ 10
Bolognas	@ 6	8 @ 9
Balls, reg., 6@8 lbs. avg.	22 @ 23	
Balls, reg., 4@6 lbs. avg.	17 @ 18	
Tenderloins, 4@5 lbs. avg.	60 @ 70	
Roundloins, 5@6 lbs. avg.	80 @ 90	
Shoulder clods	10 @ 11	

DRESSED CALVES.

Prime	17 @ 18
Choice	16 @ 17
Good	15 @ 16
Medium	14 @ 16
Common, 10@12 lbs. avg.	10 @ 12

DRESSED HOGS.

Hogs, heavy	@ 14 1/2
Hogs, 180 lbs.	@ 14 1/2
Hogs, 160 lbs.	@ 14 1/2
Pigs, 80 lbs.	@ 14 1/2

DRESSED SHEEP AND LAMBS.

Lambs, choice spring	23 @ 24
Lambs, poor grade	18 @ 21
Sheep, choice	15 @ 16
Sheep, medium to good.	9 @ 11
Sheep, culs	6 @ 8

SMOKED MEATS.

Hams, 8@10 lbs. avg.	20 @ 21
Hams, 10@12 lbs. avg.	19 1/2 @ 20
Hams, 12@14 lbs. avg.	19 @ 20
Picnics, 4@6 lbs. avg.	16 @ 16 1/2
Picnics, 6@8 lbs. avg.	15 @ 16
Bollettes, 6@8 lbs. avg.	15 @ 16
Beef tongue, light.	30 @ 34
Beef tongue, heavy.	35 @ 40
Bacon, boneless, Western.	23 @ 24
Bacon, boneless, city	22 @ 23
Pickled bellies, 10@12 lbs. avg.	17 @ 18

FRESH PORK CUTS.

Fresh pork loins, Western, 10-12 lbs., avg.	18 @ 19
Fresh pork tenderloins	52 @ 55
Frozen porkloins, 10-12 lbs. avg.	16 @ 17
Frozen pork tenderloins	40 @ 45
Shoulders, city, 10@12 lbs. avg.	16 @ 17
Shoulders, Western, 10@12 lbs. avg.	15 @ 16
Butts, boneless, Western.	21 @ 22
Butts, regular, Western.	17 @ 18
Fresh hams, city, 8@10 lbs. avg.	20 @ 21
Fresh hams, Western, 10@12 lbs. avg.	19 @ 20
Fresh picnic hams, Western, 6@8 lbs. avg.	14 @ 15
Extra lean pork trimmings.	17 @ 18
Regular pork trimmings, 50% lean.	14 @ 15
Fresh spare ribs	14 @ 15
Raw leaf lard.	18 @ 19

BONES, HOOPS AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pcs.	@ 150.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs.	90.00@ 100.00
Black hoofs, per ton.	40.00@ 50.00
Striped hoofs, per ton.	40.00@ 50.00
White hoofs, per ton.	105.00@ 115.00
Thigh bones, avg. 85 to 90 lbs., per 100 pcs.	@ 140.00
Horns, avg. 7 1/2 oz. and over, No. 1a.	300.00@ 325.00
Horns, avg. 7 1/2 oz. and over, No. 2a.	250.00@ 275.00
Horns, avg. 7 1/2 oz. and over, No. 3a.	200.00@ 225.00

FANCY MEATS.

Fresh steer tongues, untrimmed.	@ 30c	a pound
Fresh steer tongues, L. C. trim'd	@ 38c	a pound
Calves, heads, scalded.	@ 65c	a piece
Sweetbreads, veal	@ 75c	a pair
Sweetbreads, beef	@ 55c	a pound
Beef kidneys	@ 16c	a pound
Mutton kidneys	@ 8c	each
Livers, beef	@ 22c	a pound
Oxtails	@ 15c	a pound
Hearts, beef	@ 8c	a pound
Beef hanging tenders	@ 16c	a pound
Lamb fries	@ 10c	a pair

BUTCHER'S FAT.

Shop fat	@ 3
Breast fat	@ 5
Edible suet	@ 7
Cond. suet	@ 5 1/2
Bones	@ 25

SPICES.

	Whole.	Ground.
Pepper, Sing., white	24 1/2	27 1/2
Pepper, Sing., black	14	17
Pepper, red	11 1/2	15 1/2
Allspice	9 1/2	12 1/2
Cinnamon	12	15
Coriander	7	10
Cloves	31	36
Ginger	24	27
Mace	88	93

CURING MATERIALS.

	Bbls.	Bags per lb.
In lots of less than 25 bbls.:		
Double refined saltpetre, granulated.	6 1/2c	6 1/2c
Double refined saltpetre, small crystals.	7 1/2c	7 1/2c
Double refined nitrate soda, granulated.	4 1/2c	4 1/2c
Double refined nitrate soda, crystals.	5 1/2c	5 1/2c
In 25 barrel lots:		
Double refined saltpetre, granulated.	6 1/2c	6c
Double refined saltpetre, small crystals	7 1/2c	7c
Double refined nitrate soda, granulated.	4 1/2c	4 1/2c
Double refined nitrate soda, crystals.	5c	5c
Carload lots:		
Double refined nitrate of soda, granulated	4 1/2c	4 1/2c
Double refined nitrate of soda, crystals.	5c	4 1/2c
Double refined saltpetre, granulated.	6c	5c

GREEN CALFSKINS

	5-9	9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 Veals 24	2.80	2.90	3.15	3.90	
Prime No. 2 Veals 22	2.60	2.65	2.90	3.65	
Buttermilk No. 1 21	2.45	2.55	2.80		
Buttermilk No. 2 19	2.25	2.30	2.55		
Branded Gruby	15	1.70	1.85	2.10	2.45
Number 3					At value

DRESSED POULTRY.

FRESH KILLED.

Fowls—Fresh—dry picked—12 to box:	
Western, 60 to 65 lbs. to dozen, lb.	32 @ 34
Western, 48 to 54 lbs. to dozen, lb.	28 @ 31
Western, 43 to 47 lbs. to dozen, lb.	27 @ 29
Western, 36 to 42 lbs. to dozen, lb.	27 @ 29
Western, 30 to 35 lbs. to dozen, lb.	27 @ 29
Fowls—fresh—dry picked, milk fed—12 to box:	
Western, 60 to 65 lbs. to dozen, lb.	35 @ 36
Western, 48 to 54 lbs. to dozen, lb.	33 @ 34

Western, 43 to 47 lbs. to dozen, lb.	31 @ 32
Western, 36 to 42 lbs. to dozen, lb.	31 @ 32
Western, 30 to 35 lbs. to dozen, lb.	31 @ 32
Fowls—iced—dry picked, milk fed—barrels:	
Western, dry picked, 5 1/2 to 6 lbs. and over, boxes	31 @ 32
Western, dry picked, 4 to 4 1/2 lbs., lb.	20 @ 30
Western, dry picked, 3 to 3 1/2 lbs. each.	@ 27
Western, dry picked, 3 lbs. each and under	@ 27
Western, scalded, bbls.	24 @ 25
Ducks—	
Long Island, No. 1, per lb.	@ 27
Squabs—	
White, 12 lbs. to dozen, per dozen.	\$8.00 @ 8.50
White, 10 lbs. to dozen, per dozen.	6.50 @ 7.00
Culls, per doz.	1.00 @ 2.00

LIVE POULTRY.

Powls, colored, fancy via express.	24 @ 25
Old roosters, via freight	25 @ 26
Ducks, young, via express	32 @ 40
Turkeys, via express	@ 12
Geese, swan, via freight or express.	@ 30
Pigeons, per pair, via freight or express.	@ 85
Guineas, per pair, via freight or express.	@ 85

BUTTER.

Creamery, extras (92 score)	@ 40
Creamery, firsts (90 to 91 score)	@ 39
Creamery, seconds	31 1/2 @ 33
Creamery, lower grades	30 1/2 @ 31

EGGS.

Fresh gathered, extras, per doz.	56 @ 59
Fresh gathered, extra firsts	51 @ 55
Fresh gathered, firsts	44 @ 50
Fresh gathered, checks, fair to choice dry.	32 @ 34

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY.

Ammoniates.	
Ammonium sulphate, bulk, f. o. b. works, per 100 lbs.	2.70 and 2.80
Ammonium sulphate double bags, per 100 lbs. f.a.s., New York	@ 3.00
Blood, dried, 15-16% per unit.	@ 3.75
Fish scrap, dried, 11% ammonia, 15% B. P. L. bulk, f.o.b. fish factory.	4.05 and 10c
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.	4.50 and 10c
Fish scrap, acidulated, 6% ammonia, 3% A. P. A., f.o.b. fish factory.	3.75 and 50c
Soda Nitrate, in bags, 100 lbs., spot	@ 2.40
Soda Nitrate, in bags, Dec.	@ 2.42 1/2
Tankage, ground, 10% ammonia, 15% B. P. L. bulk	3.40 and 10c
Tankage, unground, 9-10% ammonia.	3.00 and 10c
Phosphates.	
Bone meal, steamed, 3 and 50 bags per ton	@ 29.00
Bone meal, raw, 4 1/2 and 50 bags per ton	@ 34.00
Acid phosphate, bulk, f. o. b. Balt., per ton, 16%	@ 9.00
Potash.	
Kalnit, 12.4% bulk, per ton.	@ 7.75
Manure salt, 20% bulk, per ton.	@ 10.25
Muriate in bags, basis 80% per ton	@ 34.00
Sulphate in bags, basis 80% per ton	@ 44.00

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia for week ending November 6, 1924:

	October	31	Nov. 1	3	4	5	6
Chicago	38 1/2-38 3/4	38 1/2	38 1/2	Holiday	38 1/2	38 1/2	38 1/2
New York	40 1/2	40 1/2	40 1/2	Holiday	41	41	41
Boston	39 1/2	39 1/2	39	Holiday	39	39	39
Philadelphia	41	41	40 1/2	Holiday	41	41	41

Wholesale prices of carlot, fresh centralized butter, 92 score at Chicago:

	37	37	37	Holiday	37	37
Receipts of butter by cities (tubs):						

	This week.	Last week.	Last year.	—Since Jan. 1—1924.
Chicago	20,231	29,684	25,703	3,114,905
New York	33,713	40,815	35,470	3,038,690
Boston	6,801	7,521	12,364	1,174,431
Philadelphia	9,511	10,982	9,701	908,227

Total	76,256	89,402	83,238	8,236,253
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Cold storage movement (lbs.):

	In Nov. 6	Out Nov. 6	Nov. 7	last year.
Chicago	28,562	191,198	22,558,507	9,888,254
New York	5,270	240,934	22,372,352	11,438,143
Boston	30,430	164,954	18,096,293	9,152,908
Philadelphia	2,458	129,890	6,719,608	3,359,833
Total	66,740	735,976	70,046,760	33,859,139

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